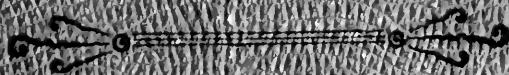


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*The
Offerbein
Cook
Book.*



1908

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The Otterbein Cook Book

Published By

The Ladies' Aid Society

of the

U. B. Church,

Honey Creek, Indiana.

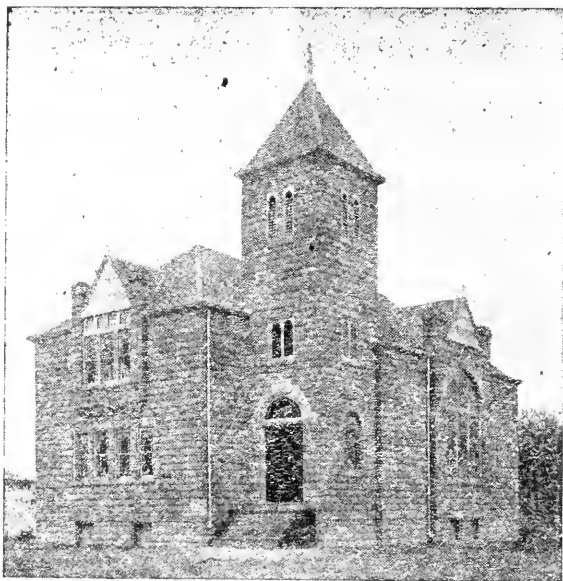


Press of the Middletown News,

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Middletown, Indiana.

Oct. 2, 1908
218497



*United Brethren Church, Honey Creek, Ind.,
Erected 1905.*

The Housekeeper's Alphabet

Always make it a point to do your best.
Be charitable in judging others.
Comfort is one of those priceless blessings.
Duty to others must not be over-looked.
Envious people are always unhappy.
Flowers will make a palace out of a hovel.
Godliness with contentment is great gain.
Husband appreciates tidiness and order.
Industry and economy provide for "a rainy day."
Judiciously spend your time and money.
Keep your feet warm, head cool and heart tender.
Learn the virtue of forgiveness.
Meditate long before speaking harshly.
Noble deeds are the best evidence of a noble life.
Owe no one more than you are able to
Pay; and allow no one to owe you more than you are able to lose.
Quality should not be sacrificed for quantity.
Remember the sick, the unfortunate and the bereaved.
Stand by your convictions of right, though the heavens fall.
Trouble comes soon enough; don't court it.
Use your friends; and allow them to use you.
Victory over weakness, should be the aim of all.
Watch your time, your tongue, and your temper.
Execute well your part in everything with which you are connected.
You will pass this way but once, make the best of the journey.
Zealously strive to make the world better for your having lived in it.

An Enlarged Vision.

[A paper read by Mrs. Montrew Sanders on the occasion of the opening of the basement of the church]

"Where there is no vision the people perish" are the words that were spoken by one who was in close contact with human life in its various conflicts and triumphs. That inactivity is followed by retrogression and that circumscribed vision results in loss of power and opportunity, is a fixed law in the spiritual realm as well as in the physical.

Thousands of churches in America to-day have ceased to be bulwarks of power in extending the kingdom of our Christ, simply because the membership was content with small things. Hundreds of churches are closed and are mouldering away by the roadside, because the congregations lacked a vision of a larger field and were unwilling to pay the price of a larger growth and an increased power of evangelism. These empty church houses, where once the gospel of love was proclaimed by men whose hearts were aglow with heavenly fervor, and where the struggling multitudes gathered in from the various walks of life in order that they might receive spiritual food and guidance, have now become mere habitations for the straying bird that seeks refuge from the disturbed elements. The faithful, along with the aged trustees and loyal members, have either passed on to their reward or lapsed into lethargy and indifference. The young men and maidens spend their hours in frivolty and pleasure. The boys and girls roam the fields and loiter on the streets. The heart of the parent becomes burdened, and their eyes send forth tears of anguish on account of the indifference and waywardness of their children. When we seek to find out the cause of all this, we invariably find that it is a process of spiritual degeneration and decay that had already begun as the result of a failure on the part of the christian forces in those communities to break away from obsolete customs and antiquated methods, and keep apace with the progressive spirit of the age by attempting larger things for the cause of Christ.

We, as members and friends of this part of the christian church have learned some practical and very helpful lessons along this line during the last few years. All of us can remember when the congregations which as-

sembled for worship in this village from time to time were content with quite crude and commonplace facilities for the promotion of religious worship and the extension of gospel privileges. No matter how comfortable and cozy might be our own firesides, we thought little about it if the house of God was not in harmony with our homes. We saw the hand of progress as it wrought its mighty transformation as if by the touch of magic, in other phases of human endeavor, but we realized that the church was not keeping pace. There came a time however, when conditions began to change—a brighter day was dawning, and a new star was appearing in the spiritual heavens which destined to shed its sombre light over the entire community, giving new hope and new life to all who would come under the influence of its marvellous power. I refer to the larger vision that has come to this church in recent years, and the remarkable growth and material enlargement that followed, the culmination of which we meet here to-night to celebrate.

In the worthy achievements of the past few years the women of the church have borne a noble part. They have stood side by side with their sturdy brothers in an united effort to plant the church upon a higher plane and a firmer foundation. The organized work among the women of the church had its inception about five years ago, when a number of the women in this community met in the old church, which formerly stood upon this sacred spot, and organized the Ladies' Aid Society of this church with eighteen members enrolled at the first meeting. Mrs. Sallie Edwards was elected president. Plans were inaugurated and put into practical operation which had as the chief object the assuming of part of the responsibility of providing funds for the support and extension of various departments of the work of the church. The ladies entered into their new labors with a spirit of fervency and cheer, and in a very short time the Aid Society became one of the leading factors in the church life.

A few months after the society entered upon its useful career, some one suggested that Honey Creek should have a resident pastor. The idea was a popular one, and the Aid Society took up the discussion, and continued the agitation which resulted in definite steps being taken toward the building of a home for the pastor of the church. The society came forward when the success of the enterprise was in jeopardy and pledged \$100.00 to aid in building the parsonage. It was a glad day for the society as well as for the entire church when the pastor and his family were moved into the new parsonage, the first house of its kind in the village.

With the completion of the parsonage, and the spirit of sacrifice and service that the society developed in their efforts to provide their part of the funds, came a still larger vision of greater opportunities. When a new house of worship was proposed, the Aid Society was not found lacking in support and enthusiasm. A pledge of \$500.00 was made before the building was begun. The greater part of this sum was paid before the church

was completed. An additional sum of \$200.00 was pledged on the day of dedication, and now the society is expecting to bear the greater part of the responsibility of providing for funds for the completion of the basement. About \$400.00 more will be expended for these improvements, which will make the entire amount expended by the society during the last five years, something near \$1200.00. As to how this large sum of money has been collected, almost every person in the community understands. The women have been toiling arduously, early and late and in many ways, in order that they might carry forward the work that lay so near their hearts. Practically the entire community has encouraged them in a substantial way, and the splendid work that has been accomplished is due largely to the hearty support received from the many friends of the society, all of which has been greatly appreciated by those who have had the work in hand.

Friends, it has been a long, hard pull. There were times when the roads were not smooth, and the weather was not pleasant. There were conditions that made it embarrassing for us to carry on our work. Throbbing heads and aching limbs have told the frequent story of a day of incessant toil, but a full purse when the day's work was over, caused a joyous spirit. The burden of the responsibility has been great and many times seemed more than we could bear; but in the midst of all our sacrifice and labors, we have been happy and hopeful, realizing our labors were for Him, who gave his life for us. As we sit here to-night amidst these beautiful and pleasant surroundings beneath the roof of this splendid temple dedicated to the worship of Almighty God, we glance backward over the pathway over which we have traveled and see how the way has been opened up for our advancement and realize that the hand of the loving Father has guided us to this present hour of victory and promise.

Does it pay? Have our labors been in vain? Nay! Nay! All our labors, all our sacrifices and all our energies have been transformed into bulwarks of spiritual power and have become pillars in the temple of our God. Our work is only begun. This enlarged vision will carry us into new and larger fields of endeavor. Let us not relax. Let every step be forward and upward, until the last battle is fought, and the victor's crown is placed upon our brow. Then—perhaps not until then, will we know the real joy of unselfish service. Then we will forget all about our conflicts, our conquests, and our crosses, for we will hear again the beautiful words which were spoken at Bethany, "She hath done what she could."

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of Good Bread, Pies, Cakes and all
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the highest market price. We also keep
on hand a liberal supply of Hard and
Soft Coal. ✨ ✨ ✨

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Just To Remind You

Some of our friends who contributed recipes failed to sign their names. We regret this very much, as we desired to have the names of all contributors.

x x x

Where two or more recipes were alike, one only was used. It has been our purpose, however, to use one or more of the recipes of each contributor.

x x x

The committee who had charge of the publication of the "Otterbein Cook Book" are grateful for the assistance of the many friends who contributed recipes for the book.

x x x

The advertisers who have patronized us are business and professional men of excellent standing and we do not hesitate to recommend them to the confidence of our readers.

x x x

It is in order to provide funds to pay for the completion and furnishing of the basement of the church, that The Otterbein Cook Book was issued. Every person who purchases a book will contribute to this laudable enterprise.

x x x

In a few instances the exact amount of certain ingredients in recipes were indefinite. It will be well to use your own judgement in such cases.

x x x

Any recipe that is entirely new and untried, should be used cautiously for the first time.

Beverages

Coffee

One cupful of coffee, one egg, one cupful of cold water, six cupfuls of boiling water, scald a graniteware coffeepot, wash the egg, break and beat slightly, dilute with one half the cold water, add egg, crushed shell and coffee, put into the coffee-pot, pour on the boiling water and stir thoroughly. Place on front of range and boil from three to five minutes. Pour some into a cup to free the spout from grounds, return to coffeepot and repeat. Add remaining cold water, which, being heavier than hot water, sinks to the bottom, carrying the grounds with it, and completes the process of clearing. Place on the back of the range, where it will not boil, for ten minutes. Three egg shells may be used in place of one egg. For after-dinner coffee use twice the amount of coffee given in this recipe.

—Mrs. B. R. Luman.

French Coffee

1 quart water to 1 cup very fine ground coffee. Put coffee grounds in bowl; pour over about $\frac{1}{2}$ pint cold water and let stand for 15 minutes; bring remaining water to a boil. Take coffee in bowl, strain through fine sieve, then take French coffee-pot, put coffee grounds in strainer at top of French pot, leaving water in bowl. Then take boiling water and pour over coffee very slowly. Then set coffee-pot on stove 5 minutes; must not boil. Take off and pour in cold water from bowl that coffee was first soaked in, to settle. Serve in another pot. The French, who have the reputation of making the best coffee, use 3 parts Java, 1 part Mocha. —Selected

Vienna Coffee

Equal parts Mocha and Java coffee; allow 1 heaping tablespoon of coffee to each person, and 2 extra to make good strength. Mix 1 egg with grounds, pour on coffee $\frac{1}{2}$ as much boiling water as will be needed, let coffee froth, then stir down grounds and let boil 5 minutes; then let coffee stand where it will keep hot, but not boil, for 5 or 10 minutes, and add rest of water. To 1 pint cream add white of an egg, well beaten; this is to be put in cups with sugar, and hot coffee added. —Selected.

Chocolate

One and one-half square baker's chocolate, two tablespoonfuls of sugar, one cupful of water, three cupfuls of milk. Add water to the chocolate and stir over the fire till smooth, add sugar and milk, bring to the boiling point, boil one minute, whipping with an egg-beater. Serve.

—Selected.

Cocoa

One and one-half tablespoonful of prepared cocoa, two tablespoonfuls of sugar, two cupfuls of boiling water, two cupfuls of milk. Scald milk, mix sugar and cocoa, and add one-half cupful of boiling water to make a smooth paste, add remaining water and boil one minute, add scalded milk and beat two minutes with Dover egg-beater.

—Selected

Tea

Water for tea should be freshly heated and just boiling. Teas are of differing strengths, but a safe rule is one teaspoon dry tea to one-half pint boiling water. Scald tea-pot; put in dry tea and cover for one minute. Add boiling water, cover closely. Let stand 3 to 6 minutes, strain off into second hot pot. A wadded cozy will keep tea hot for a long time off the fire.

—Selected.

Russian Tea

Serve a slice of lemon in each cup of tea with sugar to taste. In Russia a preserved strawberry is added to each cup.

—Selected.

Dandelion Wine

Gather one-half gallon of dandelion blossoms, pour over them one gallon of boiling water let stand over night. Strain well and add four pounds of sugar and the juice of two lemons. Let stand five or six weeks, strain and bottle.

—Nettie Fleming.

Grape Wine

Press juice from grapes, place on stove let heat to the boiling point, skim, sweeten and seal it in quart cans.

—Sallie Warner.

Pineapple Lemonade

One pint water, one cup sugar, one quart ice-water, one can grated

pineapple, juice of three lemons. Make a syrup by boiling the sugar and water ten minutes. Add the pineapple and lemon juice. Cool, strain and add the ice water. —Selected.

Fruit Punch

Three cups sugar, one cup tea, two quarts ice-water, one pint strawberry syrup, juice of five lemons, juice of five oranges, one can grated pineapple. Make a syrup by boiling the sugar and water ten minutes. Add the tea, fruit juices, pineapple and strawberry syrup. Let stand thirty minutes; strain, add enough ice-water to make one and one-half gallons of liquid, turn into a large punch bowl over a piece of ice and add the cherries. This amount will serve fifty people. —Selected.

Dandelion Wine

Recipe for one gallon.—Three quarts of blossoms, one gallon boiling water, let stand three days, then strain. Three pounds granulated sugar. Boil, skim and cool, add two lemons chopped fine, two tablespoons of yeast. Let stand five days, strain and bottle. Tie a cloth on each bottle, do not use corks. —Mrs. Adolph Levy, Mrs. Fanny Jones.

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Bread

The Baking of Bread

The oven should be hot enough to turn a piece of white paper a dark brown in five minutes for the baking of bread. The heat should increase slightly for the first ten minutes, and gradually decrease till the end of the baking. The heat in the center of the loaf should reach 212 degrees, otherwise the starch cells will not be ruptured or the ferment germs killed. The heat changes the starch on the exterior of the loaf to dextrine. If it burns, the dextrine is turned into caramel, and has a slightly bitter taste. When the loaf is removed from the oven, place it where the air will circulate freely around it. Do not cover, if you like a crisp crust. When cold put it into a clean, sweet bread-box, without any wrapping, as the latter will give it a musty flavor. The pan for baking bread should not be over four inches wide, four inches deep, and suited in length to the oven. When the loaf is larger than this, there is danger of the temperature in the center of the loaf not reaching 212 degrees Fahrenheit, and the yeast germs not being killed.

—Selected.

Bread With Beer Yeast

Cook and mash four medium sized potatoes, add to these about a tablespoon of salt and one-half cupful of sugar, stir thoroughly, then add two tablespoonfuls of flour, pour over this enough boiling water to scald the flour and potatoes. If the potatoes are new, use the water in which they were cooked, if they are old potatoes use just boiling water from a kettle. After the flour is scalded add enough water to make the amount of yeast you want [this recipe is for four or five loaves] allow a pint of yeast for a loaf. After you have added all the water necessary if too hot allow to cool until luke warm then add your beer yeast and let stand over night. In the morning dip out one quart of the yeast to save for starting, and thicken the rest and let stand until light and mix into dough, don't make dough as stiff as you would with any other bread. Work your dough until smooth and let rise again then mold into loaves

—Mrs. Montrew Sanders.

Home Made Yeast

Boil six large potatoes in three pints of water. Tie a handful of hops in a small muslin bag and boil with the potatoes; when thoroughly cooked drain the water on enough flour to make a thin batter; set this on the stove or range and scald it enough to cook the flour, (this makes the yeast keep longer); remove it from the fire, and when cool enough, add the potatoes mashed, also a half a cup of sugar, half a tablespoonful of ginger, two of salt and a teaspoonful of yeast. Let it stand in a warm place until it has thoroughly risen, then put it in a large mouthed jug, and cork tightly; set away in a cool place. The jug should be scalded before putting in the yeast. Two-thirds of a coffee cupful of this yeast will make four loaves.

—Norah Grills.

Corn Bread

Two cups fresh meal, one cup flour, one teaspoonful of salt and two teaspoonfuls of baking powder, two well beaten eggs, two teaspoonfuls of butter, a tablespoonful of sugar. Stir all with sweet milk to a soft dough, place in a pan and bake immediately.

—Mrs. Eda Riels.

Corn Fritters

One beaten egg, one-half cup sugar, one-half cup sour milk, one-half teaspoon soda, pinch of salt, two tablespoons of flour and meal.

—Mrs. Blanch Stewart.

Boston Brown Bread

One cup each of flour, white corn meal, sweet milk, and two-thirds of a cup of light Orleans molasses, one teaspoonful of salt, and one of soda dissolved in hot water. Take pound baking powder cans, lard them well, and fill two-thirds full. Put on their lids and set them in a kettle which is about half full of boiling water. Put on the kettle lid and keep constantly boiling for two hours. Replenish often with boiling water.

—Mrs. C. C. Drulev.

Corn Bread

One cup of corn meal, one cup of flour, two heaping teaspoonfuls of baking powder, a pinch of salt, stir these dry ingredients together, one cup of sweet milk, one well beaten egg and a scant third of a cup of butter, melted, stir this into the dry ingredients and beat until light and bake twenty or thirty minutes.

—Mrs. Bert Fadely.

Biscuits

One quart flour, two teaspoons Royal Baking powder, one teaspoon salt sifted together, add lard the size of two large eggs, rubbing through flour. Mix with cold water, as soft as can be handled.

—Mrs. Merle Cummins.

Steamed Corn Bread

One egg, one pint sour milk, half pint sweet milk, one pint meal, or pint flour, scant half tea cup sugar, one teaspoonful of soda. Steam two hours and then bake one hour.

—Mrs. S. E. Edwards.

Spoon Corn Bread

One quart of meal, one teaspoonful of baking powder, one teaspoonful of soda, one spoonful of sugar and salt to taste. Sift all together and scald with boiling water, add two well beaten eggs, and one spoonful of melted lard and sour milk enough to make a thin batter. Pour in baking dish, or pan, and bake one hour.

—Mrs. John Wilkinson.

Baking Powder Biscuits

One quart of flour, salt, four teaspoonfuls baking powder, lump butter size large egg. Mix lightly with milk. Or

One quart of flour, salt, two teaspoonfuls baking powder. Mix with sweet cream. Either recipe is just the thing to eat with smothered chicken and gravy.

—Mrs. L. O. Miller, Dayton, Ohio

Steamed Graham Bread

Two cups sour milk, one cup molasses (sorghum is best) one and one half teaspoonful salt, one teaspoonful soda, one tablespoonful brown sugar enough graham flour to make a stiff batter. Steam two hours and dry in oven ten or fifteen minutes.

—Josephine Rent.

Parker House Rolls

Scald one pint of milk, add two tablespoonfuls each of butter and sugar, one teaspoonful of salt; when lukewarm add one-half cupful of yeast, dissolved in one-half cupful of water, add flour to make a soft batter, beat well, add one egg beaten separately, and flour to make a dough, knead, let rise till it doubles its size, knead again and shape into rolls, let it rise

one and one-half to two hours, bake in a quick oven twenty minutes, brush with butter and milk. Rolls take their names from the different forms in which they are shaped. They may also be made from Vienna bread dough.

—Selected.

Salt Rising Bread

A half pint of new milk, boiled, stir into this, three tablespoonfuls of corn meal and stir well, set in a warm place over night. In the morning take a pint and a half of warm water, soda the size of a pea, a pinch of salt and stir in flour to make a thick batter, then stir in the mush and set in a warm place to rise, add a little more warm water with a tablespoonful of lard, two of sugar, a little more salt, mix stiff, knead well, mould in loaves, let rise and bake, when done grease the top with butter and let it stand in pans until it softens.

—Mrs. Jap VanMatre.

Steamed Brown Bread

One cup Orleans molasses, two cups of sweet milk, one teaspoon soda dissolved in molasses, one teaspoon of salt, three cups of Graham flour, steam three hours.

—Mrs. F. P. Miller.

Corn Bread

(Called Egg Bread in the South)

Beat two eggs well in stone pan. Add two cups butter-milk, tablespoon sugar, tablespoon melted butter, lard or better, fried ham drippings, half a teaspoon of salt, scant level teaspoon soda sifted into one cup each corn meal and flour. Make a stiff batter, adding more meal if necessary, and pour into well oiled bread pan to the depth of one inch.

—Ellen Groenendyke, New Decatur, Alabama.

Yeast

One pint of warm mashed potatoes, three pints of warm water, one-half cup of sugar, one tablespoon of salt, and one cake of yeast. Keep in self-sealer can ready for use. For three loaves of bread, one quart of warm water, one cup of the yeast, one tablespoon of lard, one-half cup of sugar, mix stiff and let raise over night, mould out in loaves,

—Mrs. Emma Strong.

Brown Bread

Two cups of sour milk, one half cup of new Orleans molasses, three cups of Graham flour, one tablespoonful soda stirred in molasses, mix and put in a pan or baking powder cans, set in steamer over boiling water. Steam three hours, then set in oven and bake half an hour.

—Mrs. Tillie Davis, Galveston, Indiana.

Choice Corn Meal Bread

One pint fresh meal and one pint flour, sifted with four heaping teaspoonfuls baking powder, a piece butter the size of an egg, two eggs, four tablespoonfuls of sugar, two teacups sweet milk; bake very quick; have pan buttered and well warmed beforehand.

—Mrs. G. P. Maeklin, Union City, Ind.

Biscuits

One pint flour, one heaping teaspoon of baking powder, one teaspoon salt, butter the size of an egg, one-third pint of milk and water mixed. Stir flour, baking powder and salt together, work in the butter till thoroughly mixed. Make a hollow in the center, pour in the milk and water, then with a fork or spoon work the flour toward the center and very lightly mix the ingredients together. It should be quite a soft dough. Flour the board heavily, pour the dough on the flour and sprinkle flour over the top. Fold over several times with the hand—pat down gently. A rolling pin is not needed at any time if the dough is made right. Keep board well floured or dough will stick. Cut with the lid of a baking powder can or any small cutter. Remember, to have light biscuits, the dough must be very soft and it is necessary to have plenty of flour on board and dip cutter frequently in the flour but not work flour into the dough except as a trifle is folded in.

—Mrs. L. E. Ouster, Dayton, Ohio.

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on the "Sunny Side of 10th Street"***

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I. N. MARSHALL, Middletown, Ind.

Cake

Apple Sauce Cake

One cup sugar, one-half cup butter or lard, one cup apple sauce, one teaspoonfuls soda, one teaspoon baking powder, two and one-half cups flour, cinnamon and nutmeg, raisins or nuts. —Mrs. E. F. Ledgerwood.

Chocolate Layer Cake

Dissolve two ounces of chocolate in five tablespoonfuls of boiling water, cream, one-half cup butter, adding gradually one and one-half cups sugar; add the yolks of four eggs, beat well, then add the chocolate, one-half cup cream or milk, one and three-fourth cups flour, two rounding teaspoonfuls baking powder, one teaspoonful vanilla. Beat the whites of the eggs to stiff froth, stir them carefully into the mixture and it is ready to bake, either in a loaf pan or in three layers. The layers may be put together with boiled icing, flavored with chocolate.

—Mrs. E. F. Ledgerwood, Michigan City, Ind.

Sponge Cake

Two cups of sponge, two cups of sugar, one cup of lard, two cups of flour, two eggs, one teaspoonful of soda, one tablespoonful of all kinds of spices. —Mrs. Nan Gunn.

Chocolate Fudge Cake

One cup of brown sugar, one-half cup butter or lard, two eggs, one and one-half teaspoonfuls of baking powder, one-half cup sweet milk, two squares of chocolate, one teaspoonful of vanilla, two cups of flour.

—Mrs. Rose Muterspaugh.

Spice Cake

Two cups of sugar, one-half cup of lard, four eggs, one-half cup of sour milk, one teaspoonful of soda beat in milk, two and one half cup of flour, two teaspoonfuls of cinnamon, one teaspoonful of cloves, one teaspoonful of allspice one half teaspoonful of nutmeg.

—Mrs. D. W. Zartman, Mrs. Ida Phipps.

Spice Cake

Two cups of sugar, one cup of butter, yolk of three eggs, one cup of sour milk, one teaspoonful of soda, three cups of flour, two and one-half teaspoons of cinnamon, one half teaspoon of cloves, one cup of raisins, one cup of currants, one cup of citron. When all made then add the beaten whites of the eggs; this is fine

—Mrs. R. J. Carter, Mrs. Sarah Trout.

Coffee Cake

One cup of light brown sugar, one cup of butter. Mix butter and sugar together, then add three eggs, leaving out the whites of two for icing; one cup of molasses, one teaspoonful of cinnamon, nutmeg, cloves and allspice, one cup of strong coffee, three cups of flour, one level teaspoonful of sour milk, one cup of seeded raisins, chopped.

—Mrs. Mary Cummins, Middletown, Ind.

Mrs. Rose Rader, Sulphur Springs, Ind.

Nut Cake

Two cups of white A sugar, one-half cup of butter, One cup of sweet milk, three cups of flour, two heaping teaspoonfuls of baking powder, whites of five eggs, one cup of hickory or walnut kernels. Cream the sugar and butter then add the milk, then sift the flour and baking powder together three times pour back into sifter and sift in the sugar, butter and milk. Next add the well beaten eggs. Rub the nuts good with flour, add the batter, flavor to taste, bake in layers.

—Mrs. Eulalia D. Boyd, Miss Margaret Schlegel, Mrs. Etie Schlegel.

Sponge Cake

Yolks of three eggs, one cup of granulated sugar and beat to a foam. Four tablespoonfuls of cold water, one cupful of flour, one teaspoonful of baking powder in flour, sift, whites of eggs beat stiff and stir in cake. Flavor to taste

—Rebecca Clark, Greentown, Ind.

Jam Cake

One cup sugar, three-fourths cup butter beaten to a cream, one cup jam, three eggs well beaten, one-half teaspoon nutmeg, one half teaspoon

allspice, one teaspoon cinnamon, one teaspoon soda dissolved in a very little hot water, one and one-half cups flour. May be baked in loaf or layers. (Tested; excellent). —Mrs. L. E. Custer, Dayton, Ohio.

Rolled Jelly Cake

One cup of sugar, two eggs, two tablespoonfuls of water, mix one and one-half teaspoonfuls of baking powder with one and one-half cups of flour, add this to eggs, sugar and water and do not stir much, flavor with teaspoonful of lemon, bake in quick oven, when cool spread on the jelly and roll up in cloth for a few minutes. —Bertha Myers.

No Shortning Cake

One cup of flour, two-thirds cup sugar, one egg, two teaspoonfuls baking powder and a pinch of salt. Bake in a quick oven and eat warm.

White Sponge Cake

Take the whites of six large eggs, one cup granulated sugar sifted, one tablespoonful lemon juice, two-thirds cup flour sifted four times, add a pinch of salt to the whites and beat until it won't fall from the plate when turned bottom side up, then add the lemon juice and beat again until very stiff, add the sugar, fold the flour in lightly and quickly bake twenty-five or thirty minutes. (Add no shortning).

—Sarah Gilbert, Straughn, Ind.

Watermelon Cake

One-half cup butter, one cup sugar, one cup sweet milk, three cups of flour, two teaspoonfuls baking powder, whites of four eggs. Take out one-third of the dough, add two teaspoonfuls lemon extract to the remainder and two teaspoonfuls of red sugar in the part taken out. Place half of the white dough in a buttered tin, pour in the very center one-half the pink, place in this blanched almonds or raisins in a thick row for seeds, pour on the remainder of the pink, the white. This is a beautiful cake for parties and entertainments. —Myrtle Craybill, Dunkirk, Ind.

Snowball Cake.

Two cups sugar, one-half cup butter, whites of four eggs beaten stiff,

one cup sweet milk, two teaspoonfuls baking powder, nearly three cups flour. Flavor to suit taste.

—Filling for Same.—

Two cups sugar, one cup cream, cook till thick. Flavor with vanilla.

—Azzie Nigh, Morristown, Ind.

Oatmeal Cookies

One cup of sugar, two cups oat flakes, one cup of flour, three-fourths cup of butter, two eggs, one teaspoon of cinnamon, three-fourths spoon of soda dissolved in one tablespoon of boiling water, pinch of salt. Drop a teaspoonful on well greased bread pan about two inches apart.

—Mrs. Martha Broughman, Indianapolis.

Cream Cake

One-half cup sweet milk, one and one-half cups white sugar, three cups flour, three-fourths cup of butter four eggs, three teaspoons baking powder.

FOR CREAM.

One pint thick cream, the white of one egg, tablespoon sugar. To be baked in four layers.

—Mrs Sarah Richwine.

Doughnuts

Four potatoes mashed without butter, one and one-half cups sugar mashed in potatoes, two eggs beaten separately, three teaspoons baking powder, one scant cup sweet milk, butter size of walnut, little nutmeg. Fry in lard. Tested and found very good.

—Mrs Sallie Wright, Lapel, Ind.

Good Sponge Cake.

Two cups sugar, two cups hot water, two cups flour, five eggs. Pour hot water on sugar, let stand till cold, then put yolks of eggs in and beat long and well, then add the whites beaten stiff and beat well again, add flour and bake in a moderate hot oven.

—Mrs. G. K. Hartman, Hagerstown, Md.

White Cake

One cup sugar, one cup sweet milk, one-half cup butter, whites of two

eggs, one teaspoon vanilla, two large cups sifted flour, two teaspoons baking powder. Bake in long, narrow tin pan, frost and cut in squares.

—Nettie Brandon.

Spice Cake

Three eggs, one cup sour milk, one and one-half cups dark brown sugar, three-fourths cup of lard and butter, one teaspoon cloves, one teaspoonful spice, one teaspoonful cinnamon, one teaspoonful baking powder, one teaspoonful soda, one teaspoonful nutmeg.

—Mrs. Alice Mauck.

Feather Cake

Sugar two cups, butter one-half cup, flour three cups, whites four eggs, one cup almost full of milk, three spoonfuls of baking powder. Flavor with lemon.

—Susie Fadely.

A Good Cake to Eat Warm

One cup sugar, one cup thickened yeast, one-half cup butter, three tablespoons buttermilk, one teaspoon soda dissolved in milk, one teaspoon spice and one of cinnamon, one cup flour.

—Charity Myers.

Blackberry Cake

One cup brown sugar, one-half cup butter or lard, three eggs, four tablespoons sour cream, one teaspoon soda, one teaspoon ground cinnamon, one teaspoon allspice, one-half cup preserves (blackberries or cherries), two cups of flour. Bake in layers or loaf.

—Jennie Conn.

Rose Cake

Two cups of white sugar, one cup of butter, one-half cup sweet milk, whites of five eggs, three teaspoonsful of baking powder, three and one-half cups of flour.

Red Part—One cup of red sugar, one-half cup of butter, one-half cup sweet milk, whites of three eggs, two teaspoonsful of baking powder, two cups of flour.

—Mrs. Kate Maddy, Mintie Maddy.

Blackberry Cake

One cup of butter, two cups of sugar, six eggs, six tablespoonfuls of sour cream, two teaspoonsful of soda, three cups of flour. Spices of all kinds to suit the taste. Last add one cup of blackberry jam. Bake in layers; chocolate icing.

—Miss Mary Harter.

White Cake

Two scant cups granulated sugar, one cup butter, whites of six eggs, one cup of milk, three cups of flour, two tablespoons of baking powder and flavor.
—Mrs. Emma Cooper.

Poor Man's Sugar Cookies

Two cups sugar, 2 eggs, one cup lard, three-fourths cup cold water, one teaspoonful of soda dissolved in water, half of a nutmeg. Stir all together until too stiff to stir with a spoon, then knead with hands until right to roll out thin. Bake in quick oven. Be sure and try it,
—Mrs. Emma Cooper.

White Mountain Cake

Two cups of sugar, one cup of butter, three cups of flour, one-half cup of sweet milk, ten eggs, whites beaten very stiff (or the whole of five eggs if the shade from the yolks is no objection), two teaspoonfuls cream of tartar, one teaspoonful of soda. Flavor to taste.—Mintie Maddy.

Hickory Nut Cake

One cup of butter, rubbed to a cream with two cups of sugar, one-half cup of sweet milk, three cups of flour one teaspoonful of baking powder, whites of eight eggs, one pint of hickory nut kernels, or half nuts and half raisins, and add flour and beaten whites alternately. Dredge the nuts slightly with flour.
—Hattie Harter.

Good Cookies

Three eggs, two cups of sugar, one cup of sweet milk, one cup of lard, one tablespoonful of lemon, three tablespoonfuls of baking powder.
—Susan Baker.

Devil's Food

Two cups brown sugar, one-half cup butter, one-half cup sour milk, one small teaspoonful soda, two eggs, three cups of flour, one and one-half teasspoonfuls of baking powder, two-thirds of a cup of grated chocolate, one-half cup of boiling water poured over the chocolate. Mix all the ingredients together before adding the chocolate and water. It will be entirely

too thick before adding the water, but this will make it about right. Sometimes a little more flour is necessary.

Filling—Cook until almost taffy, 1 cup brown sugar, one-fourth pint of cream and a small lump of butter.

Good Filling for White Cake—Stir enough powdered sugar in a half cup of cream to make a thick paste. —Alma Addison.

Eggless Cake

One and one half cups light brown sugar, one-half cup butter, one cup sour milk, three cups of flour, one tablespoonful soda, one-half teaspoonful each of cinnamon and nutmeg and one cup of chipped raisins. Bake in two layers and use cornmeal dressing as directed for Caramel Cake. —Mrs. J. B. Butcher, Kokon, Ind., Mrs. C. J. Roberts, Marion, Ind.

Caramel Cake

Rub scant one-half cup of butter to a cream, gradually add two cups of granulated sugar, mix until white and creamy, add one cup sweet milk, three cups of flour, sifted with two heaping teaspoonfuls of Royal B. P., the white of four eggs, beaten to a stiff froth. Bake in three layers.

Filling—Two cups granulated sugar, two cups of sweet milk. Cook in a granite pan forty-five minutes. When thick, remove from the stove and stir in two teaspoonfuls of vanilla. Stir until cold.

—Mrs. Hazel Mason.

Cream Cake

Three eggs, one cup of sugar, three tablespoons of cold water, two teaspoons baking powder, one and one-half cups flour. Bake in layers.

Filling—One egg, two-thirds cup sugar, one tablespoon butter, two tablespoons flour, one pint milk. Boil all together and spread between layers. —Mae Flemming.

Ginger Snaps

One cup sugar, one cup Orleans molasses, one cup lard, one teaspoonful of cinnamon, one of cloves and one of ginger, one-half cup of water, one even teaspoonful of soda. Make a rather soft dough.

—Mrs. W. H. Barton.

Neapolitan Cake

One cup sugar, two eggs, one-half cup butter, one-half cup molasses, one-half cup strong coffee, two and one-half cups flour, one cup raisins, one cup currants, one teaspoon each of soda, cinnamon and cloves, one-half teaspoon nutmeg. —Ethel Spore-George, Princeton, Ind.

Neapolitan Layer Cake

This is made in four layers. For the first part take the whites of four eggs, one cup of sugar, scant one-half cup of butter, generous one-half cup of milk, one and one-half cups of flour and one and one-half teaspoonfuls of baking powder, ; divide and color one-half with a little red sugar, dissolved in a little hot water; this makes two layers, the white and pink ones. For the yellow and brown layers take the yolks of the eggs and repeat the above; divide and color one-half with chocolate, nutmeg and cinnamon; vanilla flavoring. Put layers together with boiled frosting. — Mrs. J. M. Phillipi, Dayton, Ohio.

Cream Cake

Two cups sugar, two tablespoonfuls of butter, three eggs, one-half cup sweet milk, two tablespoonfuls cold water, two cups flour and two teaspoonfuls baking powder.

Filling—one-half pint milk, one-half cup sugar, small piece of butter, one egg and one tablespoonful of corn starch; boil until thick, when nearly cold flavor and when the cakes are cold put them together.

—Mrs. Levina Miller.

Dutch Apple Cake

Two cups flour; one fourth teaspoonful salt; two teaspoonfuls baking powder; one fourth cup butter; one egg; one scant cup sweet milk; four tablespoonfuls sugar, four tart apples. Put the dry ingredients into the sifter, beat the egg, add the milk and melted butter, then the dry ingredients, and stir until smooth, then pour into a buttered cake pan. Have ready the apples, pared, cored, and cut into sixteenths. Lay them in parallel rows in the dough, with sharp edges down, sprinkle the top with powdered sugar and cinnamon. Bake from 25 to 30 minutes and serve with cream or lemon sauce.

—Mrs. G. P. Macklin.

Angel Food Cake

Put a pinch of salt in the whites of nine large eggs or ten small ones, and beat until half beaten, add a teaspoonful of cream of tartar and beat to a stiff froth; one and one-fourth cupful of granulated sugar stirred lightly through eggs, add flavoring, then one cupful of flour sifted five times, fold the flour in as lightly as possible; put in mold and bake in a moderate oven 45 or 50 minutes.

—Mrs. Montrew Saunders.

Xmas Cookies

One and one-half cups of soft sugar, two-thirds cup of butter, three eggs, one scant teaspoonful of soda, one and one-half cups of raisins and nuts, two and one-half cups of flour. Mix well and drop with a spoon.

—Avis Kelly.

Surprise Cake

Whites of three eggs, one-half cup of butter, one and one-fourth cup sugar, two large teaspoons baking powder stirred in three cups flour, measured after sifting, one cup milk, flavor to taste. This is an inexpensive, never-fail cake, best eaten when fresh.

—Mrs. P. O. Rhodes.

Chocolate Cake

Two teacups dark brown sugar, one-half cup of butter or butter and lard, two eggs, one-half cup grated chocolate melted in one-half cup hot water, one teaspoonful soda dissolved in one-half cup sour milk, one teaspoonful baking powder and three cups flour.

—Mrs. E. M. Boston.

Devil's Food Cake

Two cups sugar, one-half cup butter, two eggs, one-half cup sour milk, three cups flour, pinch of salt, mix thoroughly. Take one-half cup boiling water stir into this one teaspoon soda and one-half cup of Baker's Chocolate (melted by putting cup with chocolate in pan of boiling water) stir into batter and if too thick add more water.

—Mesdames Levina Miller, Lola Struckler, Pearl Keys.

Jelly Roll

One cup sifted flour, one cup coffee sugar, three eggs, one teaspoon

baking powder. Stir quickly, then pour into square tin pan and bake in very hot oven, when done turn on flat surface, spread jelly on and roll while hot.

—Miss Lillian Fadely, New Castle, Ind.

Spice Cake

Two cups sugar, two egg yolks, one-half cup melted lard and a pinch of salt, one and one-half cup sour milk, one teaspoon soda, two teaspoons baking powder, one teaspoon cinnamon, one teaspoon cloves, one teaspoon spice, one teaspoon nutmeg, three or four cups flour and one-half box of raisins.

—Mrs. Mary Houren, New Castle, Ind.

Maud S. Cake

Custard, five tablespoonfuls of granulated sugar, eight of Baker's chocolate, one-half cup of milk, boil until thick, and when cool, stir into batter made as follows: one and one-half cups of white or brown sugar, scant half cup of butter, three eggs, one-half cup of sifted flour, one-half cup milk; stir batter and custard together, add one and one-half cups of flour with two teaspoonfuls of baking powder. Bake in a moderate oven. Good baked solid or in layers, with white icing.

—Mrs. Dora Day, Springport, Ind.

Doughnuts

Two eggs, one half cup granulated sugar, one cup sour milk, one teaspoonful soda, three tablespoonfuls melted lard, one half teaspoonful salt, flour to make a soft dough. Roll about half an inch thick, cut with a doughnut cutter and fry in hot lard. When all are done put a few in a paper sack in which there is some pulverized sugar and shake until they are covered with sugar.

—Olla Davis.

Seth H. Mills,

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Cinnamon Cake

Three cups of thick bread sponge, one cup of butter, two cups of sugar, one-half cup raisins dredged with flour, three eggs, one-half teaspoonful soda, one teaspoonful cloves, two teaspoonfuls cinnamon. Mix with hands and let raise and bake in slow oven.

—Mrs. Lizzie Dellinger.

Raised Loaf Cake

Three eggs, one cup water, two cups sugar, one-half cup butter, three cups flour, two teaspoonfuls baking powder, one tablespoonful ground cinnamon mixed in a little of the dough and dropped around through the cake as it is put in the mould.

—Sallie Warner.

Ribbon Cake

Two cups soft white sugar, two-thirds cup butter, one cup sweet milk, three and one-half cups sifted flour, whites of five eggs, two heaping teaspoonfuls baking powder. For pink layers take one half the mixture and add a few drops of fruit coloring. Bake in four layers.

Filling—One and one-half cups sugar, one-half cup water, boil till it will form a soft ball when put in cold water, then pour over the whites of two eggs well beaten and beat till stiff.

—Miss Mollie Schlegel.

Light Bread Dough Cake

Three cups light bread dough when bread is ready for loaves one and one half cups A sugar, two eggs, one teaspoonful soda in three tablespoonfuls of cold coffee, one cup raisins, one cup chopped English walnuts, one teaspoonful each of ground cinnamon and cloves, one grated nutmeg. Roll raisins and nuts in flour and add last. Mix thoroughly and put into well buttered cake pan to rise. Bake in moderate oven.

—Mrs. Minnie Forrest, Daleville, Ind.

Log Cabin Cake

Take one and one-half cups of sugar and mix with one-half cup of butter, then add one-half cup of sour milk, the yolks of three eggs, one teaspoonful of soda and flour enough to make a stiff dough. Cut in strips

and bake in a quick oven. The strips can be made of different lengths so when stacked it will give the appearance of a log cabin.

Boiled Icing.—Whites of three eggs and three cups of white sugar. Use grated cocoanut and lemon flavoring.

—Mrs. Anna Good, Honey Creek, Ind

Chocolate Cake

Boil together one-half cup of grated chocolate, one-half cup of sweet milk, a one-half cup brown sugar, when thick as cream take from the fire and cool. Cream one-half cup of butter with one cup of sugar and add two eggs beaten light, two-thirds of a cup of milk and vanilla, mix with the above mixture and add one pint of flour and two teaspoons of baking powder.

Icing—Boil one cup of sugar with one quarter cup of water until it will string. Beat the white of one egg until stiff and into it gradually beat the syrup flavor with vanilla.

—Mrs. C. E. Hunt.

Prize Cake

Three eggs, one cup flour, two cups seeded dates, one cup of English walnuts, one-half teaspoonful baking powder. Chop dates and walnuts and use part of the cup of flour to dredge them before straining into cake. This is fine.

—Miss Lou A. Kubush.

Missionary Cake

One cup pulverized sugar, one cup melted butter, (or one-fourth cup cocoanut oil), one cup of sweet milk, one egg, two level teaspoons baking powder (or omit baking powder if using self rising flour), add any flavoring preferred. Stir all together to the consistence of a pound cake. Bake quickly. Place difference in the cost of this cake and the one you have in your missionary mite-box. You will be pleased with the cake and yourself.

—Ellen Groendyke, New Decatur, Ala.

Doughnuts

One cup of sugar, two eggs, two tablespoons of melted butter, two-thirds cup of sour milk, two teaspoons of cream tartar, one even teaspoon of soda, flour enough to swell, salt and nutmeg.

—Sarah Yates.

Puff Cake

Beat to a cream, one-half teacupful of butter and one teacupful of sugar. Add in the order named, the yolks of two eggs well beaten, one-third teacupful of milk, one and one-half tea cupful sifted flour, whites of two eggs beaten stiff and one heaping teaspoonful of baking powders sifted in the last thing. Flavor with vanilla and bake in a loaf.

—Alma Addison.

Cream Cake

Requires, one cup sugar, break one egg in cup and fill cup up with sweet cream. Two teaspoonfuls baking powders. Lemon extract. Thicken with flour.

—Cleo Young.

White Mountain Cake

One-half cup of butter, two cups of sugar, one cup of milk, two teaspoonfuls of baking powder, the whites of four eggs and three cups of flour. Bake in jelly pans.

—Mrs. G. W. Lewis.

Orange Short Cake

To cups sugar, one half cup of butter, three eggs, one cup sweet milk, three cups of flour, two teaspoonfuls of baking powder. Bake in a long pan, when done, split in two and spread thick with icing, then add chunks of oranges and place together. Serve with whipped cream.

—Mrs. Jap Van Matre.

Delicate Cake

Whites of four eggs, well beaten, one cupful white sugar, one-half cupful sweet milk, two cupfuls flour, two teaspoonfuls baking powder, flavor with vanilla. Bake in two layers using any filling desired.

—Mrs. N. P. France.

Strawberry Short Cake

One large cup of flour, one teaspoonful of baking powder, two table-spoonfuls of sugar, one-half cup of butter. Mix with milk and bake in two pie tins. Chop one quart of strawberries, add one cup of sugar, put between cake and serve.

—Miss Maude Nugen.

White Cake

Whites of four eggs, one and one fourth cups sugar, two cupfuls flour, (sifted five times), rounding teaspoon baking powder, three-fourths cup of sweet milk, one-half cup butter, flavor to taste.

Mrs. Annette F. Hughes, Bloomington, Ind., Mrs. W. W. Fadley, New Castle, Ind.

Ten Minute Sponge Cake

Two eggs, one cup sugar, three tablepoonfuls of water, one teaspoonful of baking powder. Beat ten minutes.

—Mrs. Henrietta Ransburg

Cookies

One egg, one cup of lard, one and one-fourth cup of sugar, one cup of sour milk, one teaspoon of baking powder and one teaspoon of soda.

—Mrs. Martha Abshire

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Lemon Jelly Cake

One cup of butter, two cups sugar creamed together, three eggs, one cup of water, three cups flour, three level teaspoonfuls of baking powder.

Filling for cake—Grated rind of one lemon, the strained juice, one-half cup of boiling water, two cups sugar, whites of two eggs, one teaspoonful of flour mixed with cold water and one teaspoonful of melted butter. Cook together in double boiler, adding beaten whites last.

—Mrs. Edward S. Walker.

One Egg Cake

One cup sugar, lump butter size of an egg, one scant cup sweet milk, one egg, beaten all together, two cups flour, two teaspoons baking powder, flavor to taste.

—Mrs. Susie Wise, Mrs. Jacob Fadely.

Cookies

Four fresh eggs, beaten stiff, one cup fresh butter and two cups sugar creamed together, add eggs, two teaspoons vanilla, four cups flour, two teaspoons baking powder sifted with flour twice.

—Alice Shoemaker.

Devil's Food Cake

Two cups of sugar, one-half cup of butter, one-half cup of sour milk, three cups of flour, one-half cup of hot water, one-half cup of chocolate, three eggs, one teaspoonful of soda

Filling—Two cups of sugar, one-half cup of butter, one-half cup of sweet cream.

—Mrs. Sarah Schlegel, Daleville, Ind.

Doughnuts

Two eggs, one and one-half pint pulverized sugar, five tablespoons melted butter, one pint sweet milk, three teaspoons baking powder, flavor to taste; roll in flour, and fry in hot lard. After frying roll in pulverized sugar.

—Laura Paddock, New Castle, Ind.

Eggless Fruit Cake

One and one-half cups of sugar, one cup sour milk, one-half cup of butter, one teaspoon soda in milk, three level cups of flour, one-half teaspoon each of cinnamon, cloves and nutmeg and one tea cup of raisins well floured.

—Rula Thompson.

Spice Cake

Three cups of flour, two cups of brown sugar, one cup of sour milk, one-half cup of butter, two teaspoons of cloves, two teaspoons of cinnamon, two teaspoons of allspice, one teaspoon of soda dissolved in the milk, four eggs.

—Mrs. C. E. Elstabrook.

Buttermilk Cake

One egg, two cups of buttermilk, two cups sugar, four cups flour, one-half cup butter, scant two cups raisins, one teaspoon each ground cloves and cinnamon two level teaspoons each of soda and baking powder and a pinch of salt. One-half of quantity will make a very good sized cake.

—Mrs. Mildred Edwards

Gem Cakes

One cup sour milk, one and one half cup sugar, one half teaspoon soda one teaspoon baking powder, one third cup butter, three cups of flour, nutmeg. Bake in greased gem pans.

—Mrs. Alice Cranor, Muncie, Ind.

Angel Food Cake

Whites of eight eggs, one cup granulated sugar, one cup flour, one teaspoonful of cream tartar, pinch of salt. Beat eggs very stiff add cream of tartar; have sugar and flour sifted separately five times, fold first the sugar then the flour in the beaten whites, flavor with vanilla, bake in slow oven 35 minutes.

—Amanda Benbow.

Minnehaha Cake

Two cups of sugar, one-half cup of butter, one cup of milk, the whites of six eggs, three cups of flour, three teaspoonfuls Royal Baking Powder. Bake in layers.

Make a frosting as follows:—Two cups granulated sugar and whites of two eggs, pour five or six teaspoonfuls of boiling water over sugar and let boil until it threads when poured from spoon, pour slowly over the beaten whites beating until cool. Mix with the icing one cup small raisins and one cup of English walnuts cut the size of the raisins. Spread between layers and on top of the cake. Flavor to suit.

—Mrs. J. W. Farrell.

Quisset Cake

One half cup butter rubbed to a cream with one and one half cups sugar, add yolks of three eggs well beaten with two tablespoons of milk, one and one-half cups flour (heaping) in which has been sifted two level teaspoons baking powder, one half cup milk, six tablespoons chocolate melted over hot water, and lastly whites of three eggs. Bake in two layers.

Frosting—two cups granulated sugar, three-fourths cup milk, one ounce butter. Boil fifteen minutes, beat till thick, spread while warm.

—Mrs. J. B. Frazier.

Chocolate Cake

Two cups of brown sugar, one-half cup butter, two eggs, one-half cup of buttermilk, three cups flour, use these all together, then into one-half cup of boiling water stir one teaspoonful soda and one square grated chocolate, one teaspoonful vanilla; bake in layers.

For the icing take one cup sugar, one quarter cup butter, one-half cup sweet cream and a little chocolate; cook until it threads.

—Mrs. Ora Harlon.

Christmas Cakes

One and one-half cup of soft sugar, two thirds cup of butter, three eggs, two and one half cups of flour, one scant teaspoon of soda, one and one-half cups of raisins and nuts chopped, mix one-half cup of flour with the nuts, then drop in the pan with a teaspoon.

—Mrs. A. S. Miller.

Emergency Cake

One cup white sugar, two eggs, one-half cup sweet milk, one tablespoonful butter, one and one-half cups flour, one teaspoonful baking powder, flavor to taste, drop in gem pans and bake.

—Mrs. W. D. Elliott.

Ginger Cookies

One pint sugar, one pint lard, one pint molasses, half pint hot water, one teaspoonful of soda dissolved in the hot water, one teaspoonful of ginger.

—Mrs. Elizabeth Good.

Plain Cookies

One half cup butter, one-half cup lard, two cups sugar, one cup sweet milk, two eggs, six level teaspoons baking powder, four cups flour.

—Mrs. Chas J Wheeler, Noblesville, Ind.

Orange Cake

One-half cup butter, two cups sugar, mix into a cream. Three eggs beaten light, two teaspoons baking powder, well sifted with three cups flour, grated rind and juice of one orange with water enough to make a cupful. Mix first the eggs with butter and sugar, second, the water and orange juice, then the flour. Beat all together and bake in three layers.

Filling—Grated rind and juice of one orange with enough water added to make one cupful, one egg, one cup sugar, and two tablespoons flour. Mix all well together and cook in double boiler until thick, when cold spread between layers.

—Mrs. Martha Taylor, Marion, Ind.

F. R. Henshaw, D. D. S.

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Lemon Cake

One cup of sugar, six tablespoonfuls of melted butter, one cup of sweet milk, two eggs, two and one-half cups of flour, two teaspoonfuls of baking powder, flavor with lemon.

Icing—One grated lemon, one-half cup of water, one cup of sugar, one tablespoonful of flour, one tablespoon of butter.

—Ida Addison

Sponge Cake

One cup bread sponge, one egg, one teaspoonful of cloves and cinnamon, one cup granulated sugar, three tablespoonfuls of warm water, one teaspoonful of soda, one-half cup melted lard, one cup flour.

—Miss Goldie Bowman.

Layer Cake

Two cups sugar, one-half cup butter, one cup sweet milk, three cups flour, whites of two eggs, two teaspoons of baking powder, flavor with lemon.

—Mrs. Etta Griggs.

National Cash Register Cake

Two cups sugar, one cup milk, two-thirds cups butter, three cups flour, four eggs, two teaspoons baking powder.

—Mrs. H. G. Myers, Dayton, Ohio.

Cookies

Two cups sugar, two eggs (beaten and added last) one-half cup lard and butter, two tablespoonfuls baking powder, one cup milk, pinch of salt, enough flour to roll out, flavor.

—Mrs. R. J. Fadely.

White Cake

Two cups sugar, one-half cup butter, three cups flour, one cup sweet milk, two teaspoonfuls baking powder, whites of three eggs

—Mesdames Eva Showalter, Millie Miller, Mito Bailey.

Mahogany Cake

Beat one and one-half cups of granulated sugar and one-half cup of butter to a cream, then add three well beaten eggs to this and beat ten minutes, stir in this one-half cup of sweet milk, two cups of well sifted

flour, one teaspoon soda. Boil one-half cup grated chocolate in one-half cup of sweet milk until thick, cool and add to the batter last.

For the filling use one and one half cups of sugar cooked in one-half cup of sweet milk until thick; then remove from the fire and beat until cold, flavor with vanilla.
—Mrs. Blanch Stewart.

Snow Cake

One-half cup butter, one cup of sugar, two cups flour, one half cup of sweet milk, whites of four eggs, two teaspoonfuls baking powder, flavor with lemon.
—Mrs. R. E. Jackson.

Silver Cake

Whites of seven eggs, two cups of sugar, one cup of butter, cup of sweet milk, two cups of flour, one cup of corn starch, three teaspoonfuls baking powder. Flavor to taste.
—Mrs. W. A. Davenport.

Sponge Cake

One and one half cups bread yeast, one and one-half cups sugar, one-half cup butter, one-half cup flour, two eggs, one teaspoonful cinnamon, one teaspoonful cloves, one teaspoonful nutmeg, one cup of seeded raisins, one cup of seeded currants. Beat sugar, butter and eggs together then add other ingredients.
—Luna McShirley.

Doughnuts

Four tins of flour, six teaspoonfuls of baking powder, two cups of sugar (small), one cup of sweet milk, three eggs, well beaten, one tablespoonful of melted butter, nutmeg.
—Sarah Schlegel.

Cookies

Two cups of granulated sugar, one cup of butter and lard, two eggs, well beaten, two teaspoonfuls baking powder, one teaspoonful soda, one pint sour cream, flavor with lemon, sprinkle with granulated sugar before putting in the oven.

—Mrs. H. E. Misener, Mechanicsburg, Ind.

Devil's Food Cake

Two cups brown sugar, one-half cup butter, two eggs, one-half cup sour milk, one teaspoon soda in milk, three cups of sifted flour, one-half

cup chocolate grated, one-half cup boiling water.

Filling—cook two cups brown sugar, one-half cup butter, one-half cup cream.

—Mrs. D. M. Brown.

Raisin Cookies

Two cups of soft brown sugar, one cup of butter, one cup of raisins, four tablespoons of sour milk, two eggs, beaten light, one teaspoon soda, one teaspoon baking powder, enough flour to roll good.

—Mrs. George Zollman.

White Cake

Whites of eight eggs, three cups sugar, three cups of flour, one cup corn starch, one cup butter, one cup sweet milk, two heaping teaspoons baking powder. Flavor with lemon.

—Mrs. J. W. Allen, Pendleton, Ind.

White Loaf Cake

Two cups of sugar, one cup of butter, one cup sweet milk, whites of eight eggs, two teaspoonfuls of baking powder, flour enough to thicken, flavor to suit taste.

—Mabel Joiner.

Ginger Cookies

One cup sugar, one cup molasses, three-fourths cup of lard, two eggs, one tablespoonful of soda, one tablespoonful of ginger, one teaspoonful of cinnamon.

—Mary Joiner.

Marble Cake

Light, white sugar, one and one-half cups; butter, one-half cup; sweet milk, one-half cup; flour, two and one-half cups; whites of four eggs; two teaspoons of baking powder; flavor with lemon or almonds. Dark part: brown sugar, one cup; molasses, one-half cup; yolks of four eggs, sweet milk, one-half cup; two and one half cups flour; two teaspoons of baking powder; mix in separate pans, flavor with spices.

—Miss Izuma Fadely, Newcastle, Ind.

Sponge Cake

One large cup of granulated sugar, three eggs, well beaten, separately, three teaspoonfuls melted butter, four tablespoonfuls of sweet milk, two

teaspoonfuls baking powder, one and one-half cups of flour. Butter two jelly pans, dust with flour and bake in moderate oven, sieve powdered sugar on each layer and cut in squares, or put together with apple jelly.

—Mrs. N. R. Fleming, Muncie, Ind.

—Mrs. G. A. Funkhouser, Dayton, Ohio.

Dried Apple Cake

Two cups of dried apples chopped and soaked over night, one cup of brown sugar, cook the apples in the sugar until they are quite stiff, then let them cool. One cup sugar, two eggs, one cup of butter and lard mixed, one cup of sour milk, two level teaspoonfuls of soda, one teaspoonful of flavoring and one teaspoonful of grated nutmeg, one cup of raisins, three teaspoons of spices. Make a stiff batter and stir in the apples the last thing and bake in a moderate oven.

—Mrs. Rhoda Keesling

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Banana Cake

Three eggs, two cups of sugar, one cup of sweet cream, not too rich, two and one-half cups of flour, two and one-half teaspoonsfuls of baking powder, slice the bananas between layers and cut them length ways for the top before whitening the cake.

—Mrs. Hat Summers, Greentown, Ind.

Poor Man's Cake

One egg, one tablespoonful of butter or lard, one cup of sugar, one and one-half cup of flour, one and one-half teaspoonful of baking powder, flavor to suit taste.

—Mary E. Atkinson.

Ginger Cookies

Two cups of orleans molasses, one cup of sugar, one cup of lard, one tablespoon of cinnamon, one tablespoon of ginger, one teaspoon of cloves, a pinch of alum, salt, two eggs, one tablespoon of soda dissolved in one cup of boiling coffee, flour to make a soft dough

— Mrs. Ida F. Hodson.

Spice Cake

Four eggs, leaving out whites of 2 for icing, two large cups of brown sugar, two third cup of melted butter, one cup of sour milk, one level teaspoon of soda, two heaping teaspoons of cinnamon, one and one-half teaspoon of cloves, one-half teaspoon of nutmeg, three cups of flour. Dissolve soda in sour milk, bake in layer.

Icing— One cup of granulated sugar, two-third cup of water cooked till it threads, stir into the beaten whites of eggs, flavor with vanilla and add one half teaspoon baking powder.

—Mrs. Joe A. Painter, Hartford City, Ind.

White Cake

Whites of four eggs, two scant cups of sugar, one and one-half cups flour, one half cup butter, one-half cup water or milk, two teaspoonfuls of baking powder.

Icing— One cup granulated sugar, two-thirds cup of water, boil until hairs from spoon, stir in beaten whites of two eggs, beat until stiff.

— Mrs. Nancy Gossett.

Jelly Roll

One cup of sugar, one egg, one cup of flour, one-half cup of sweet milk, one teaspoonful of baking powder, one teaspoonful of cinnamon, one-half teaspoonful of cloves. Bake and spread with jelly, roll up.

—Mrs. Ada Malone, Elhora, Ind.

Scripture Cake

One cup of Judges 5:25, three and one-half cups I Kings 4:22, three cups Jeremiah 6:20, two cups I Samuel 30:12, two cups Nahum 3:12, one cup Genesis 24:17, two cups (chopped) Numbers 17:8, one-half dozen Isaiah 10:14, one tablespoon I Samuel 14:25, one teaspoon Amos 4:5, one pinch of Leviticus 2:13, season to taste II Chron. 9:9, (two teaspoons of cinnamon and cloves). Follow Solomons direction for making a good boy Prov. 23:14.

—Mrs. D. M. Brown, Sena Lykens.

Prince of Wales Cake

Dark part: One cup of brown sugar, one cup of butter, one cup of sour milk, two cups of flour, one and one-half cup of chopped raisins, yolks of three eggs, one-half teaspoonful of soda dissolved in little warm water, one teaspoonful of cloves and one of cinnamon. White part: One and one-half cup of granulated sugar, mixed with one-half cup of butter, one-half cup of sweet milk, one-half cup corn starch, one large cup of flour, two teaspoonfuls of baking powder.

— Mrs. Ridgway, Ambay, Ind.

Cookies

Make a hollow with flour in a pan, put in one cup sugar, one egg, nutmeg, one-half teaspoon soda, one-third cup butter, one-fourth cup sour cream. Or

A larger quantity can be made with flour, two teaspoons baking powder in flour, five cups sugar, five eggs, nutmeg, one teaspoonful of soda in one pint thick, sour cream, one pound melted butter, mix as soft as can be handled.

—Mrs. L. O. Miller.

Dark Layer Cake

Four eggs, two cups brown sugar, one-half cup sour milk, one half cup butter, one teaspoon soda, one-half cup boiling water, one-third bar

Baker's chocolate, two heaping cups flour, cream butter and sugar, add eggs, well beaten, then milk. Dissolve chocolate in one half the boiling water and soda in the other half, add to the batter lastly the flour. Bake in three layers.

Filling—two cups brown sugar, one-half cup cream, butter the size of egg, boil till it threads from spoon, vanilla, beat till almost cold, spread on layers and top.
—Mrs. Austia Shumaker, Flat Rock, Ohio.

Ginger Cookies

Two cups sugar, two cups lard, two cups molasses, two eggs, two tablespoons of vinegar, two tablespoons of ginger, two teaspoons of cloves, two teaspoons of soda, four cups of flour, dissolve soda in a little water.
—Cora Myers.

Doughnuts

Two quarts flour, two cups sugar, two eggs, one teaspoonful of salt, four teaspoonfuls baking powder, one tablespoonful melted butter, enough milk to mix.
—Mrs. Sarah Trout.

Black Chocolate Cake

Two cups brown sugar, two eggs, one-half cup butter, one-half cup sour milk, one teaspoonful soda, (dissolved in sour milk) one teaspoonful vanilla, two cups flour. Grate one square Baker's chocolate, yolk one egg, one-half cup sweet milk, boil until stiff, and add to first part, bake in loaf cake.
—Mary P. Huff, Yorktown, Ind.

Yellow Cake

Two cups of sugar, one cup of butter, four eggs beaten light, one cup of sweet milk, sift four cups of flour level full, three teaspoonfuls of baking powder.
—Miss Sallie Carter.

Nut Cake

One-half cup butter, one and one-half cups sugar, three eggs, two and one-half cups flour, one and one-half teaspoons Royal baking powder, one-half cup sweet milk, one cup of any kind of nuts, (meats preferred). Rub butter and sugar to a light cream; add the eggs well beaten, then the flour sifted with the powder, mix milk and nuts into a rather firm batter, bake in a paper lined pan about 35 minutes.
—Mrs. Ida Sanders.

Fried Cakes

Sugar, two cups, cream and buttermilk, one cup of each, two eggs, soda and salt, one teaspoonful of each, mix soft as can be handled, and have grease hot.

— Mary Helvie Atkinson,

Cookies

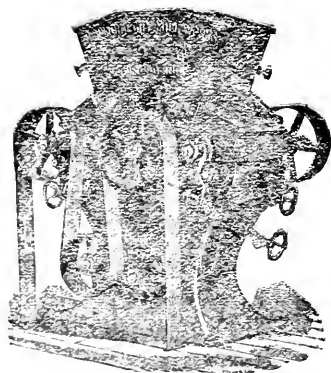
Two cups of sugar, one cup of sour cream, two eggs, one cup butter or lard, one teaspoon baking powder, one teaspoon soda. Dissolve soda in cream and mix baking powder in the flour, bake in quick oven.

—Mrs. Nora Evans,

Delicate Cake

Two cups of sugar, one-half cup butter, one cup of sweet milk, whites of four eggs, two teaspoons of baking powder, three cups of flour, pinch of soda,

—Mrs. Ada McGrady,



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Checker Board Cake

Two cups A sugar, two-thirds cup lard, one-fourth teaspoonful salt, cream together thoroughly, one large cup sweet milk, three cups flour, three teaspoonfuls baking powder, sift four times, one teaspoonful vanilla, four whites of eggs. Divide batter even in two dishes, add enough red sugar in one dish to make a deep pink, grease and flour pans, mark two rings around pan, keep space even, put red in center of two and white in center of one, be careful not to get the batter mixed, as the beauty of the cake depends on getting it in pans even so it will be in squares cut from center.

—Maggie Painter.

New Year's Cake

Two cups of cocoanut, two cups of citron, one cup chopped dates, two cups seeded raisins, two cups dried currants, one cup butter, two cups sugar, one cup molasses, one cup sweet milk, five eggs, five cups of flour, one teaspoonful each of nutmeg, cinnamon, cloves, ginger, vanilla, one teaspoonful of soda dissolved in hot water, when properly mixed let stand over night.

—Retta J. Miers.

Ginger Cookies

One teacup of sorghum molasses, one-half cup butter, two tablespoonfuls of hot water, one teaspoonful of soda, two teaspoonfuls of ginger, mix.

—Mrs. John Toppin, Greentown, Ind.

BREAKFAST CAKES

Waffles

Two eggs, beat yolks and whites separately, one cup of milk, one and three-fourths cups flour, three teaspoonfuls of baking powder, a pinch of salt, bake on hot irons.

—Mrs. O. O. Inman, Springfield, Ill.

Soft Ginger Bread

One-half cup sugar, one cup sorghum, or New Orleans molasses, half cup butter, one teaspoonful each ginger, cinnamon and cloves, two teaspoons soda dissolved in cup of hot water, three cups flour, add two well

beaten eggs the last thing before baking.

—Mrs. J. T. Hobson, Ralston, Iowa

Buns

Take one large cup of light bread dough immediately after mixing. One-half cup granulated sugar, one cup luke warm water, lump of lard size of egg, pinch of salt. Mix with dough and then mix this into another dough, let rise and make into buns the size of yeast biscuit and put in pan three inches apart. Let rise and then bake.

—Mrs. N. R. Fleming, Muncie, Ind.

Raised Bread Dough Crullers

Two cups sugar, two eggs, one pint sour cream, one teaspoon soda, one quart bread dough, a little nutmeg, one-half cup butter, let raise and fry.

—Mrs. Noffsinger,

Muffins

Two cupfuls flour, one cupful milk, one egg (beaten separately) one level tablespoon butter, one-half teaspoonful salt, two even teaspoonfuls baking powder, mix thoroughly the baking powder, salt and flour. Stir milk and beaten yolks together; add melted butter, then flour and lastly fold in the whipped whites. Turn into hot gem pans and bake at once in a very hot oven for 15 or 20 minutes. Serve immediately.

—Ladies' Aid Society, Honey Creek, Ind.

Corn Meal Cakes

Take two cups of corn meal and one of flour, a little salt, mix well together, two eggs well beaten, one pint sour milk, stir in one even teaspoonful of soda. Make in a batter and fry on a well greased griddle.

—Mrs. Sarah Parkleson.

Biscuits

One pint of thick, sour milk, lard the size of an egg, one teaspoonful level) soda sifted in a scant quart of flour, salt.

—Francis Morrison.

Soft Ginger Bread

One cup Orleans molasses, one cup sugar, one cup sour milk, two

eggs, ten tablespoons of melted lard and butter, about half of each; all lard will do, three level teaspoons of soda dissolved in the milk, one level teaspoon of ginger, one level teaspoon of cloves, two level teaspoons of cinnamon, one and one-half cup of raisins, flour to make a little stiffer than other cake. Bake in slow oven.

—Mrs. L. R. Harford, Omaha, Neb.

Marguerites

Two dozen large soda crackers, whites of two eggs (well beaten) three-fourths cup sugar, one-half cup prepared cocoanut, flavoring to taste. Mix well together, spread over top of crackers and set in stove to brown slightly.

—Lillie Ledgerwood.

Rusk

One cup of mashed potatoes, one cup of sponge, one cup of sugar, four eggs beaten separately, and let raise. Take one cup of lard and flour enough to make soft dough and let raise real light, make in rolls, let raise light and bake.

—Mrs. Bess Fleming.

Cinnamon Rolls

Take batch of dough after it has risen second time, spread with a layer each of butter, sugar and cinnamon. Make into a roll about an inch thick and slice off into rolls the proper lengths and bake.

—Ladies' Aid, Tabor, Ind.

Soft Ginger Bread

Two cups Orleans molasses, one cup sugar. Or two cups sugar and one cup molasses, one cup butter, one cup sweet milk, four eggs, two tablespoonfuls ginger, one tablespoonful of cinnamon, four cups flour, full measure, mixed with three heaping teaspoonfuls of baking powder. Bake in small tins. Good warm.

—Mrs. L. O. Miller.

Democrats

Three tablespoons soft white sugar, three tablespoons butter, cream together, add yolks of two eggs, three-fourths cup sweet milk, one and one-half cups flour, three teaspoons baking powder, add whites of two eggs beaten stiff, with pinch of salt.

—Alice Shoemaker.

Graham Gems

One tablespoonful of butter, one beaten egg, one cup of milk, two tablespoons of sugar, two teaspoons of baking powder, in Graham flour enough for a good batter. Bake in a rather hot oven.

—Selected.

Wheat Germ Snaps

Seven cups of wheat germ, one cup of sugar, one cup of Orleans molasses, one-half cup of butter, one egg, two teaspoonfuls of ginger, one heaping teaspoonful of soda, four teaspoonfuls of vinegar. Knead well.

—Mrs. D. W. Hayes, Odon, Ind.

Brown Betty

One cup of bread crumbs, half cup sugar, two cups chopped or sliced apples that will cook good, one cup of chopped raisins, one teaspoon of

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cinnamon, two tablespoons of butter. Then butter well a deep pudding dish, put in a layer of apples or raisins, a sprinkle of sugar until all is used with bread crumbs on top in each layer, mix in lumps of butter, cover and bake forty minutes. Rhubarb is nice used in place of apples.

—Mrs. Jordan, Indianapolis, Ind.

Lemon Crackers

Two and one-half cups of sugar, one cup lard, two eggs, one cup sweet milk, one ounce carbonate ammonia in the milk, one teaspoon oil lemon. Flour to roll.

—Laura Neese.

Cinnamon Rolls

One pint bread sponge, one small cup sugar, two tablespoonfuls of butter, a little salt, one egg; mix altogether, then add flour enough to make a dough soft enough to roll about an inch thick, spread with butter, sugar and cinnamon and roll up lightly, cut pieces two inches thick, place in circles about an inch apart in buttered pans.

—Mrs. Emma Cooper.

Soft Ginger Bread

Half cup sugar, one cup molasses, one-half cup butter, one teaspoon each ginger, cinnamon and cloves, two teaspoons soda dissolved in one cup boiling water, two and one-half cups flour, add two well beaten eggs the last thing before baking.

—Myrtle Crabill

Marguerites

One box of reception flakes, one cup of chopped peanuts, fine, two and one-half cups of soft A sugar, whites of three eggs beaten to a stiff froth. Add sugar and peanuts, spread on flakes and brown in quick oven.

—Mrs. Addie Hollowell.

Soft Ginger Bread Without Eggs

Stir together one cupful of molasses, and one cupful of sugar, melt two tablespoonfuls of butter and add also one teaspoonful each of ground cinnamon, ginger and soda, and add a pinch of salt. Then stir in three scant cupfuls of sifted flour. Sprinkle a little sugar over the cake as it goes in the oven. Bake in a moderately hot oven.

—Mrs. F. W. Strough, Mechanicsburg, Ind.

Tea Biscuits

Three cups of flour, one cup sweet milk, one level teaspoonful salt, two teaspoonfuls of baking powder. Mix together lightly, roll out thin and softly as possible; cut into biscuits lay a lump of butter on one side, double together, put into butter greased pans and bake in a quick oven.

—Selected.

French Rolls

At noon scald a pint of milk, then let it cool. Sift two quarts of flour into which rub two tablespoonfuls of butter or lard and then make a hole in the center. Stir a spoonful of yeast and two spoonfuls of sugar into your milk then put all into the center of your flour. Let it stand several hours till foaming; then mix in all the flour; cover and set it away over night. In the morning it will be found nicely risen; knead it a very little on the board; roll out, not too thin, spread over with butter, and cut in rounds lapping one edge. Do not place the rolls near together in the pans. Let them rise about two hours, then bake in a quick oven about twenty minutes.

—Mary A. Farrell.

Oat Meal Cookies

Two cups of rolled oats, two eggs, one cup of chopped raisins, one cup of sugar, one teaspoonful of soda, three fourths cup of sour milk, one and one-half cups of flour, three fourths cup of butter, one teaspoonful of cinnamon, one teaspoonful of cloves. Mix and drop off of spoon on buttered tins and bake.

—Mrs. F. W. Strough.

Ginger Bread

One cup molasses, two-thirds cup of shortening, one egg, one cup of water or sour milk, pinch salt, one teaspoon soda, one tablespoon ginger, flour for medium thickness, bake as a solid cake or in layers.

—Mrs. Ida Sanders

Mush Biscuits

Make corn meal mush same as to fry, take about one gallon flour in pan, make hole in center, put in one and one half cups lard, one-half gallon warm mush on top of lard, when cool enough to bear hands, add one-half cup sugar, a little salt, and mix altogether, then add one-half cup good yeast, and work well. Leave in warm place over night then work down

again and put in cool place until ready to make biscuits. Does not hurt to freeze, and will be best at end of a week.

—Mrs. Addie Hallowell, Pendleton, Ind.

Ginger Bread

One cup sorghum molasses, one cup sugar, one half cup melted lard one egg, one cup sour milk, one-fourth teaspoonful of salt, one tablespoonful ginger, one teaspoonful cinnamon, one-half teaspoonful ground nutmeg, one teaspoonful soda dissolved in one-fourth cup hot water, flour to make a stiff batter. Beat thoroughly, put in buttered pans, bake in moderate oven.

—Mrs. G. P. Macklin.

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Confections

Cream Fudge

Two cups granulated sugar, one cup sweet milk, lump butter size of a walnut. Boil sugar and milk and stir constantly, when nearly done add butter, cook until it will form a ball when dropped in water. Remove from stove and beat until cool; turn out into a well buttered pan and before it is entirely cold mark in squares.

—Mrs. O. P. Lewis, Richmond, Ind.

Peanut Crisp

One-half cup sugar, three-fourths cup butter, one teaspoon vanilla, two cups of flour. Mix and spread this on bottom of dripping pan, spread butter thin with knife and sprinkle with finely chopped peanuts, bake until crisp in moderate oven.

—Mrs. J. W. Allen, Pendleton, Ind.

Crackerjack

One cup of sugar, one cup of syrup, one tablespoonful of butter, one tablespoonful of vinegar, one level teaspoonful of soda. When syrup is very brittle when dropped in cold water, remove from stove and add soda and pour quickly over six quarts of well popped corn, from which the hard grains have been removed.

—Mrs. D. W. Hayes, Odon, Ind.

Taffy

One pint sugar, two tablespoons vinegar, one half teaspoon cream tartar. Add little water to moisten sugar, boil until brittle, when cool pull until white. Use any flavor desired.

—Mrs. C. J. Roberts, Indianapolis, Ind.

Fudge

Two cups sugar, one cup sweet milk. Boil and stir constantly, add one tablespoon butter, before removing from stove add two and one-half tablespoonfuls of ground chocolate.

--Ivy Inman.

Excellent Candy

Take two and one-half cups of granulated sugar, one-half cup of water pinch of cream of tartar, boil five minutes or till it gathers good in water. Then take it off, let it cool a short time, beat it until it sugars, then pour it out on a dough board and flavor and work it like dough. Make it into squares.

—Chessie Young.

Nut Candy

Two cups granulated sugar, one-half cup corn syrup, boil until quite hard, then stir into beaten whites of two eggs, add one-half cup chopped fine English walnuts. Stir until cool and cut in squares.

—Mrs. Osa Dill.

Cocoanut Taffy

Boil two cups of granulated sugar and one-half cup cold water until it will harden when tried in cold water, then stir in one cup of prepared cocoanut and one teaspoon lemon extract. Pour out on buttered tins and mark off in squares before it becomes too hard.

—Jannie Sanders.

Fudge

Two cups of brown sugar and enough milk to cover. Boil and stir constantly, add butter the size of a walnut. When done remove from fire and beat to a cream then pour on a greased platter.

—Gladys Showalter.

Cracker Jack

One-fourth cup of molasses, two-thirds cup of sugar, one-fourth cup of water and one-half cup of glucose. Boil two minutes, then add one-fourth cup of butter. Boil until ready to burn, then pour over corn.

—Mrs. Nelia Fadley.

Fudge

Two cups sugar, one-half cup sweet cream, one-fourth cup grated chocolate, small lump butter, boil till when dropped in water will hold together, then beat until it sugars, drop in buttered plate.

—Hallie Fadley.

Mock Maple Sugar

One and one-half cups dark brown sugar, one cup sweet milk or cream, butter size of egg. Boil about fifteen minutes or till the syrup will hair when dropped from a spoon. When removed from the stove stir it quickly with an egg or cake beater until the syrup is very smooth and begins to thicken. Turn into a well greased pan or dish, when cool cut in squares. Any flavoring may be added just before removing from the stove.

—Mrs. Grace Tully.

Sea Foam Candy

One and one-fourth cups granulated sugar, one half cup corn syrup, one fourth cup water, white of one egg beaten. Cook sugar, water and syrup until almost hard enough for taffy, pour in beaten egg and stir until cold. Flavor with one teaspoon of vanilla, add nuts or fruit if you like.

—Hallie Painter, Hartford City, Ind.

Egg Candies

Materials—One egg, one lemon, one-half pound of dates, two pounds of powdered sugar, one-half pound of nuts, vanilla and peppermint extracts for flavoring. Put white of egg in one bowl and yolk in another. In the white of the egg put one teaspoonful of water; in the yolk put one teaspoonful of lemon juice, and if desired grate in a portion of the rind. Stir both white and yolk into a stiff paste with sugar. Stone dates and fill with the lemon paste. Divide the white paste; flavor one part with one-half teaspoonful of vanilla, make into balls, and press one half of nut upon each. Flavor the other half with six drops of peppermint and roll into little balls the size of small marbles and flatten gently until they are shapely.

—Crystal Florence Powell.

Butter Scotch

Two cups of light brown sugar, one cup butter, one tablespoon vinegar and one of water. Mix well together and boil four minutes. Add one-eighth teaspoon baking soda. Try a little in a cup of cold water and when it will crisp remove from the fire. Pour on buttered tins and before it becomes too hard mark off in squares.

—Jannie Sanders.

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Marshmallows

Soak four ounces of gum arabic in one teacupful of water. At the end of two hours put into a double boiler, pour cold water in outer vessel and bring slowly to a boil. When gum is dissolved, strain through a piece of cheese cloth; put it back in the boiler, add a large cupful of powdered sugar, and stir the mixture steadily until stiff and white. Take from the stove and beat vanilla in to taste; continue to beat and pour into tins which have been rubbed with corn starch. When cold cut in squares and rub in three parts corn starch and one part powdered sugar.

—Mrs. Mildred Edwards.

Chocolate Caramels

One cup molasses, two cups sugar, one cup rich milk or cream, and one-half cake of chocolate. Flavor with vanilla as you remove it from the stove. Boil 20 minutes and turn into buttered tins. The flavoring for any candy ought not be put in until it is a little cool, to save evaporation of the fine flavor.

—Ivy Inman.

Marshmallows

Dissolve two tablespoons of Knox gelatine in ten tablespoons of cold water, boil two cups of granulated sugar in eight tablespoons of water until 15 threads, pour boiling syrup over the gelatine heat until it cracks, flavor with six drops of vanilla, pour into pan lined with powdered sugar, sprinkle sugar on top, when cold cut in squares.

—Mrs. A. E. Smith, Pendleton, Ind.

Dessert

Frosted Apples

Select large sound apples. Put them on to simmer in water with a very small piece of alum. Cook a little while then put them in cold water. Then peel the skins off with the fingers. Remove the cores and fill with a filling made of grated bread crumbs, a lump of butter and sugar to taste and a dash of cinnamon or spice. Dip the apples in melted butter and sprinkle with granulated sugar. Bake until done in a slow oven.

—Mrs. O. P. Lewis.

Tapioca Dessert

Four tablespoons of tapioca, boil gently for one hour, add one-half cup of sugar and let cool. Then add twice the amount of chopped oranges and bananas to the tapioca and sweeten to taste. Eat with whipped cream.

—Mrs. Ada Malone, Elnora, Ind.

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Chocolate Blanc Mange

Put one pint of milk in a double boiler. When hot add two ounces grated chocolate, one-half cup of sugar. Moisten three level tablespoonful of corn starch with cold milk. Add all this with one cup minced nuts to the hot milk and stir until smooth. Put in individual moulds and serve with whipped cream.

—May Cassada.

Prune Whip

Stew one pound of prunes and pick fine, one-half cup of English Walnuts. Add well beaten whites of four eggs, one scant cup of sugar. Bake in oven fifteen minutes. Serve while hot. Delicious with whipped cream.

—Mrs. Abbie Weesner.

Tomato Jelly

One can ripe tomatoes run through a colander, one-half box gelatine dissolved in tomato juice, one-half teaspoonful salt, one bay leaf, one teaspoonful sugar, one-half cup vinegar, dash cayenne, put in buttered molds, let set over night, serve either in slices or individual moulds.

—Mrs. Will H. Hughes, Bloomington, Ind.

Strawberry Preserves

Use one and one-half pints of sugar to each quart of fruit. Put enough water to dissolve the sugar and let it boil until candy, add fruit and boil from 5 to 8 minutes. Pour in large platters and place in the sun until the juice is as thick as jelly. This will require about three days. Put in mason jars, be sure to cover with paraffine before sealing.

—Mrs. Carrie A. France.

Tapioca Cream

Three tablespoonfuls of tapioca, one quart of milk, three eggs, vanilla or other flavoring, and sugar to taste. Soak the tapioca in warm water until soft; while boiling the milk stir in the softened tapioca and the yolks of three eggs, one tablespoonful of corn starch or flour, beat with the sugar, when sufficiently cooked pour into a dish and when cool add the flavoring. Beat the whites of three eggs until stiff, sweeten and flavor, then stir a part into the cream and pour the rest over it.

—Mrs. Sarah Yates.

Orange Marmalade

Five seedless oranges, one lemon, slice oranges and lemon very thin, slashing the fruit at intervals so as to make sections about an inch long. To each cup of fruit add three cups of cold water, and let it stand a day. Boil forty-five minutes and let it stand another day. Take a cup of sugar to each cup of fruit and water. Add the juice of one lemon. Let it boil forty-five minutes, then turn into glasses.

—Mrs. J. M. Phillippi.

Float

Four eggs, one quart milk, four tablespoons sugar, one teaspoon lemon or vanilla extract. Beat yolks of eggs, add sugar, stir well. Then add the milk, slowly, stirring all the while. Cook in double boiler, or use asbestos mat, as will scorch easily. Beat whites of eggs until stiff. When custard is done, pour into crock or dish, add flavor, and put whites of eggs, by spoonfuls on top. In a few moments turn the whites carefully, so will cook through well, while custard is still hot. This is fine to be eaten either hot or cold. Is good chilled, but not frozen. If wanted to look extra nice, cook the whites of eggs in little boiling milk, instead of on the hot custard; then place on custard, after it is in dish from which it is to be served.

—Lizzie Sheets.

Tapioca Cream

One quart milk, two heaping tablespoonfuls "Minute Tapioca", one-fourth teaspoonful salt, one small cup of sugar, two eggs, one-half teaspoonful orange or vanilla flavoring. Time required for cooking 15 minutes. Cook for 10 minutes, the milk, tapioca and salt in a double boiler, stirring often. Beat the yolks of the eggs and sugar together, and at the end of 10 minutes stir this into the milk and tapioca. Let cook until it begins to thicken like custard, then take from the stove and whip in the beaten whites of the eggs until no white is seen. When cold beat in the flavoring. Serve very cold.

—Mrs. J. C. Daniels.

Lemon Custard

One lemon, two eggs, one pint of bread crumbs, one quart of milk, half cup sugar, grate the yellow part of the rind from the lemon and put in the custard and put the whites of the eggs and lemon juice and half of the half cup of sugar to put on the top.

—Mrs. Eda Ricks.

Strawberry Fluff

Beat the whites of two eggs until very stiff, add four tablespoons of sugar, and beat again, add two tablespoons of strawberry preserves and continue beating. A few nuts chopped in fine pieces is an agreeable addition. Other preserves and jellies may be substituted for the strawberry.

—Mrs. E. S. Lorenz, Dayton, Ohio.



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Fish and Oysters

Salmon Loaf

One can salmon beaten to pieces with a silver fork and the bones taken out, four eggs beaten foamy, add one-half cup cream, beat and add to salmon, three or four tablespoons melted butter, two cups rolled cracker crumbs, Egg-o-see, Excello or any such breakfast food can be used—are better than crackers if fresh. Two tablespoons lemon juice, strained, vinegar can be used, one-half teaspoon salt and a little red pepper. Bake a little more than one-half hour.

—Mrs. W. A. Bowman.

Scalloped Oysters

Place oysters and crackers alternately in a granite pan until you have the desired amount, using plenty salt, pepper and butter between each layer, cover with cream, bake in a hot oven until brown on top.

—Ida Young.

Salmon Loaf

Two cans salmon, four eggs, four tablespoonfuls butter, one-half cup bread crumbs, salt, red pepper and parsley to taste. Chop fish fine, drain, rub in butter until smooth, beat crumbs with eggs, seasoning before putting in with salmon. Steam one hour.

Sauce—One cup boiling milk, one tablespoonful corn starch. Take liquor from fish and put in butter, three tablespoonfuls tomato catsup, mace, pepper and salt to taste, one egg, stir into milk until thick.

—Mrs. C. L. Kelly, Kokomo, Ind.

Fried Fish

When the fish is properly cleaned, wipe it dry, then rub with plenty of salt and pepper, let it lay an hour or two, roll in corn meal, fry in sufficient lard for it to swim in, have lard hot before putting it in and it will come out nicely browned and will be delicious.

—Mrs. Sarah Tarkleson.

Salmon Croquettes

One can salmon, half cup fine cracker crumbs, mix well together, make into cakes. Beat an egg and dip the cakes in it then in cracker crumbs and fry to a nice brown.

Mrs. J. T. Hobson,

Creamed Salmon

Remove salmon from can, take out all bones and mash fine, salt and pepper to taste. Place sauce pan on stove and heat salmon slowly. Add one cup of sweet cream and one tablespoonful of flour moistened in milk. Cook five minutes.

—Mrs. E. M. Boston.

Fried Salmon

One can salmon, four eggs, crackers rolled fine and well mixed with salmon and eggs until they adhere, make out in cakes. Fill frying pan sufficient to cover with lard and butter equal parts. Have extra hot, lay in cakes and fry until brown, turn over and fry brown on other side, serve hot.

—Mrs. W. C. Cook.

Salmon Croquettes

One can of salmon, chipped, one cup of milk, one cup of cracker crumbs, one egg beaten. Make into small cakes, dip in beaten egg or milk, and roll in cracker crumbs and fry in butter and lard.

—Mrs. Mildred Edwards.

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ices

Pineapple Sherbet

One grated pineapple, three oranges, the peel of one grated, one and one half quarts of water and one quart of sugar. Let come to a boil, then strain, add one tablespoonful of gelatine dissolved in cold water, and the juice of three lemons. Freeze until it begins to ice then add whites of three eggs, beaten stiff.

—Mrs. Margaret Emswiller.

Eggless Ice Cream

To one gallon of new milk add a quart of sugar and one cup of flour. Boil for a few minutes. When put in freezer, add one pint of sweet cream, flavor.

—Mrs. Minerva Arnett.

Sherbet

Four cups granulated sugar, two large tablespoonfuls of flour, mix together and add to it two quarts boiling water and boil just a little, strain and cool. When cold add juice of four oranges and one lemon. The whites of two beaten eggs added just before freezing. The juice of any fruit can be used if desired and less water, pineapple being very fine. This amount will serve fifteen to twenty people, according to amount served.

—Crystal Kelly.

Banana Ice

Peel six bananas, pound to a pulp with a spoon, stir into this the juice of two large lemons and rub through a sieve. Add one pint of whipped cream and sweeten to taste, freeze.

—Daisye Rohrback.

Vanilla Ice Cream

One pint of milk, one cupful of sugar, scant one-half cup of flour, two eggs, one quart of cream, one tablespoon of vanilla, and when cream is added, another cup of sugar. Beat the first cup of sugar, the flour and eggs together and stir into boiling milk, cool, stirring often then add sugar seasoning and cream, and freeze.

—Mrs. Bessie Fleming, Mrs. F. P. Miller.

Sherbet---We-Three

Three oranges, three bananas, three lemons, three pints water, one pint sugar. Mix and freeze. —Ethel Spore George.

Maple Ice Cream

To one cup maple sugar add beaten yolks of four eggs, cook in granite pan until it boils, stirring it all the while. Strain through a sieve and cool. Beat one pint cream, add stiffly beaten whites of eggs, whip syrup until light. Mix all together and freeze. Selected.

Pineapple Sherbet

Four cups granulated sugar, two tablespoons flour mixed with sugar, and two quarts of boiling water added to sugar, boil just a little, strain and let cool. Juice of two lemons and one can of pineapple coloring if desired, strain, whites of two eggs beaten and added just before freezing. Will make one gallon and serve 25 people. —Olive Mills.

Ice Cream

One-half gallon of milk, two tablespoonfuls of flour, yolks of three eggs, cook together and when cool add whites of the eggs, sugar and flavoring and fill up with cream. —Mrs. Ella Maddy.

Sherbet

Four cups of granulated sugar, two large tablespoonfuls of flour, mix together and add it to two quarts boiling water and boil just a little, strain and cool. When cold add juice of four oranges and one lemon. The whites of two beaten eggs added just before freezing. One-half pint of whipped cream can be used instead of eggs. Color if desired. The juice of any fruit can be used if desired and less water, pineapple, apricot and cherry being very fine. This amount will serve fifteen to twenty people, according to amount served. —Mrs. Mary Cummins.

Maple Whip

Four eggs, two cups maple syrup, one quart cream. Put syrup on in double boiler, when hot add the beaten yolks and cook five minutes. Then take off the stove, add the whites beaten stiff and beat the mixture until cold. Then add cream which has been beaten very stiff, and pour into freezer, pack in ice and lots of salt and let stand 5 hours.

—Nell Swope.

Frozen Pudding

Separate five eggs; take the yolks, stir with one cup sugar, one cup of milk, flavor to taste, put in a pan, set in a kettle boiling water, let cook until it thickens; after it is cool, add two teaspoons dissolved gelatine and whites of eggs well beaten. White part: beat one quart of cream, flavor and sweeten, add two teaspoons of gelatine. Put in freezer, first a spoonful of custard, then spoonful cream, and so on until all is used, pack in plenty of salt and ice and let stand 5 hours, no turning necessary.

—Mrs. W. H. Hughes, Bloomington, Ind.

[The remaining recipes in this department are taken from
The Religious Telescope]

Lemon Sherbet

Freeze two quarts of new milk and four large cupfuls of fine granulated sugar until thick and white, then add two coffee cupfuls of lemon juice which has been strained, and freeze until stiff; repack and cover allowing it to stand two hours.

Red Raspberry Sherbet

One and one-half quarts of red raspberries crushed; juice of four lemons; two and one-half pounds of sugar. When nearly stiff add the whites of two eggs well beaten.

Tea Sherbet

One quart of strong tea freshly made; two cups of granulated sugar; the juice of three lemons. Freeze the same as any sherbet.

Plum Sherbet

Two quarts of rich sweetened juice poured off from canned or freshly stewed Chickasaw plums; two quarts of cold water. Freeze nearly stiff, then add the whites of two eggs well beaten.

Cranberry Sherbet

Particularly refreshing in hot weather. Cook very tender, sweeten and rub through a colander; add an equal amount of water and freeze. When stiff add the whites of two eggs beaten stiff.

Bisque Cream

One quart of cream whipped stiff. Beat into it one cupful of macaroons, powdered or rolled fine, and six tablespoonfuls of fine sugar. Pack in a freezer and let it stand several hours.

Nut Cream

One quart of cream, two-thirds cupful of sugar. Freeze partly stiff, then add a cupful of chopped nutmeats (pecans, English walnuts, or blanched almonds). Freeze stiff and let it stand two hours.

Strawberry Ice

To two pounds of mashed strawberries add two pounds of granulated sugar and stand aside for an hour. Then put the mixture through a hair sieve or a thin cloth. To the sweetened juice secured add an equal quantity of water, and freeze. When the mixture is half frozen, add the whipped whites of three eggs.

Cocoanut Ice-Cream

Heat one cupful of sugar with one quart of cream until dissolved; cool and add one freshly-grated cocoanut. Freeze and before it is stiff add the white of one egg beaten stiff. Pack and let it stand a couple of hours.

Pineapple Ice

To one large pineapple, peeled and grated very fine, add the juice of two lemons and two quarts of water. Make very sweet with granulated sugar (freezing extracts the sweetness), and freeze.

Cherry Ice

Stone and bruise one quart of ripe cherries and place them over the fire with one pint of sugar and one pint of water. Bring the mixture to a boil, then simmer five minutes. Pass through a hair sieve, add the juice of two lemons and enough sugar to make quite sweet. Freeze, and serve in tall glasses with a garnish of whole cherries.

Raspberry Ice

To three quarts of raspberry juice add one quart of strong lemonade. Make very sweet, turn into the freezer, then add the whipped whites of six eggs, and freeze.

Currant Ice

Make a thick syrup of one and one-half pounds of granulated sugar cooked in three pints of water; add two cupfuls of currant juice, turn into the freezer, and when partly frozen stir in the beaten whites of five eggs.

Orange Ice

To the juice of twelve oranges and the grated peel of six, add the juice of three lemons and sugar to make very sweet. Let stand one hour to ripen, then freeze in the usual way.

Lemon Ice

To the juice of six lemons and the grated peel of three, add the juice and grated peel of one orange, one pint of water and one pint of sugar. Let stand an hour, then freeze.

Apple Ice

Select finely flavored apples; to each quart of grated fruit add one pound of sugar and the juice of one lemon. Let the mixture ripen an hour, then add an equal measure of water. When half frozen stir in the whipped whites of three eggs.

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Meats and Dressings

MEAT ACCOMPANIMENTS

- Apple sauce with roast pork.
- Mint sauce with roast lamb.
- Oyster and chestnut dressing with roast turkey.
- Current jelly with roast goose.
- Celery sauce with quail.
- Tart grape jelly with canvasback duck.
- Orange salad with roast chicken.
- Cream gravy, strawberry preserves with fried chicken.
- Celery and onion dressing with roast duck.
- Olives stuffed with cheese with cold tongue.
- Olives stuffed with peppers with fish-balls.
- Cucumber catsup with corned beef.
- French dressing with sardines.
- Melted butter sauce with mackerel.
- White sauce, hard-boiled eggs and parsley with boiled salmon.

Beef and Pork Loaf

Twenty cents worth of meat, half of beef and half of pork, one-half teaspoon of salt, one-half teaspoon of pepper, one teaspoon sage, two teaspoons of vinegar, one-half cup of sweet milk, a little ground mustard, enough cracker or bread crumbs to make the loaf stiff, make into loaf, and bake. Pour a pint of boiling water over the loaf before baking.

—Mrs. Ocie Guthrie.

Fried Hash

Cut one half pound of sausage or scraps of lean meat into very small bits, and fry real brown with one pint of chopped onions, have ready one and one-half pints of potatoes, which have been cut into small cubes and previously boiled in salted water, pour into the skillet of meat and onions, cook a few minutes, season with salt and pepper.

—Edna May.

Kentucky Croquettes

Take equal parts of chicken and veal chopped very fine, one-fourth pound chopped almonds, half pint mashed potatoes. Mix and season with salt, pepper and mustard to suit taste. One cup sweet milk, two teaspoons flour, two teaspoons butter, one egg; mix thoroughly; cook in a double boiler till thick, then mix with chicken and when cold form into croquettes, then roll in bread or cracker crumbs, dip in egg and fry in hot lard.

—Martha Young.

Gravy

To make a good rich gravy without the expense of much meat. Put a heaping tablespoon of butter in the frying pan, let it get hot, then one cup of sausage or chopped beef (dried beef is fine) or meat. Let fry until brown, add one pint of milk thickened with flour, add salt and pepper.

—Mrs. Mildred Miller.

Baked Chicken Pie

Joint the chicken and season with salt and pepper, cover with water and boil until tender. Make a crust as follows: Flour, one teaspoonful of baking powder, a little salt, one-half cup of shortening and moisten with sweet milk to make a stiff dough. Line a dish or pan with crust and fill in your chicken, one layer and some of the dough, then alternately until the dish is full, make a gravy with one tablespoonful of flour and one pint of sweet milk; pour this over the chicken, then fill up the dish and cover with a top crust, making one or two holes in top for steam to escape. Bake three quarters of an hour.

—Montrew Hottinger.

Beef Patties

Two cups of cold boiled beef, ground fine, two eggs well beaten, one-third cup of cream, eight crackers rolled fine. Make in small balls and fry.

—Ethel Fadely.

Chicken Loaf

Cook chicken until it will fall from bones, chop meat fine, add two eggs, one dozen butter crackers, rolled fine, season to taste with salt and pepper and spoon of butter if chicken is not extra fat. Mix well, form in loaf and bake one-half hour, using the broth and basting well.

—Mrs Izora Jordan, Indianapolis, Ind.

Noodles

For one chicken, six eggs, one teaspoon salt, mix to a stiff dough, divide into four parts, roll very thin, spread out to dry, when partly dry, rub a little flour over, roll up light and shave very fine with a thin, sharp knife, drop into the boiling broth and cook 15 minutes.

—Mrs. Jasper Sanders.

Roast Ribs

Take a nice side of ribs, wash and rub well with salt, then roll in flour letting all the flour remain on it that will, lay it carefully in a dripping pan; pepper well and sprinkle over it one tablespoon granulated sugar, keep enough water in bottom of pan to prevent burning, cook slowly till done, turning it over once or twice. Remove, stir one tablespoon flour into one pint milk, pour into the pan, let it boil. This makes a delicious gravy to serve with the meat.

—Margaret L. Brown.

To Boil a Ham

Scrape and wash well and if very salty, soak over night. To every ten pounds of meat add one scant cup of sugar, cover with cold water, bring to a boil then cook slowly; cook fifteen minutes for every pound, keep it covered with water, when done remove from fire, let it cool in the broth for 1 hour, then remove.

—Mrs. Mary King.

Pigs Feet Pickled

Take twelve pig feet, scrape and wash them clean, put them in a sauce pan with enough hot water to cover. When partly done salt them. It requires four or five hours to boil them soft, pack them in a stone crock, and pour over them spiced vinegar made hot. They will be ready to use in a day or two.

—Miss Hattie Fadely.

Smothered Chicken

Allow an hour for young fry chickens or 2 hours for year old chickens, in a brisk oven. Cut up as for frying, put into a covered roaster or a skillet with a tin pan as a cover, fitting closely, sprinkle on salt, pepper, dredge with flour, and put in water enough to cause a good steam, lumps of butter as needed to enrich. Baste and add water as needed. Make thickened gravy.

—Mrs. L. O. Miller.

Scalloped Chicken

Cook chicken until tender. Cut in small pieces, place layer in baking dish with alternate layers of butter and crackers until dish is full. Season with pepper and salt. Pour over one cup sweet cream and bake slowly 1 hour.
—Mrs. Monroe Miller, Miss Hattie Fadely.

Beef Roll

Two pounds of round stake, one-fourth pounds of pork ground, two eggs, six large crackers, butter size of a walnut, one teaspoon each sage, salt (heaping), pepper, one cup sweet milk, a few stalks of celery chopped very fine. Mix thoroughly with the hands. Press in a pan. Bake one and one-half hour, pour a little water over the roll.

—Janie Sanders.

Stuffed Beef Steak

Take round steak, pound well, season, then spread with a nice dressing, roll up and tie closely with twine, steam one hour and a half.

—Mrs. Dora Day, Springport, Ind.

Roasted Duck

Scald, roll in a cloth let stand awhile and then pick. Put in a roaster, make dressing out of bread, pepper and salt, cover the duck all over, then put in the oven and roast until done.

—Caroline Sanders.

Meat Loaf

Two pounds hamburger steak, two eggs, one cup bread crumbs, one cup milk, butter size of an egg, salt and pepper to taste. Onion and sage if liked.

—Mrs. P. O. Rhodes, Shelby, Ohio.

Chicken Pie

Cook chicken real tender, season with salt and pepper, remove the bones, thicken the broth with cream and flour. For crust—half pint of sour milk, half teaspoon of soda dissolved in the milk, half teaspoon salt, one teaspoon baking powder, teacup of lard or butter; mix, roll and line a deep pan, put in chicken, then the gravy, season well with butter if chicken is not very fat, put on top crust and bake three-fourths of an hour.

—Sallie E. Edwards.

Veal Loaf

Three and one-half pounds of steak, one cup of rolled crackers, two eggs, one cup of sweet milk, one teaspoonful of pepper, one tablespoonful of salt and a piece of butter the size of an egg. Mix all together and bake three hours. Set the pan which contains the loaf inside a roaster, cover tightly, and it will bake much nicer. —Mrs J. T. Kelly.

Chicken Salad

One chicken cooked until tender. Chop very fine, laying aside bone and gristle, chop equal amount of crisp cabbage, six hard boiled eggs. Add one cup strong vinegar and one tablespoon each of mustard and celery seed, one-half cup butter, season to taste. —Janie Sanders.

Old Soldiers Method of Cooking Pickled Pork

Fry the pork until about half done. Make a batter with one egg, well beaten, one or two tablespoonfuls sweet milk or cream, and flour enough to make a batter, dip the slices of pork in the batter and fry to a light brown. —Eael M. Smith.

Veal Loaf

Two pounds of veal and one of pork, three eggs, salt and pepper, one cup of cracker crumbs, one onion, one cup of milk. Form in a loaf with just enough water to bake. —Mrs. Jacob Fadely.

Hamburg Steak

One and one-half pounds steak, one pound pork, one onion, two eggs, one-half cup cracker crumbs, chop meat and onions, add salt and pepper, mix well, form in cakes and fry till brown in hot lard.

—Sophia Keesling.

A Fine Substitute for Fresh Fish

One quart of flake hominy, cooked in as little water as possible, salt to suit taste. Let cool, and add one can of Salmon (white preferred) well mashed, with all bones removed, stir well together, make into flat cakes; roll in corn meal and fry in butter, or half butter and meat fryings.

—Susie.

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Meat Balls

Take scraps of cold beef, grind up fine add two large potatoes and one onion (ground) salt and pepper to taste, mix well, roll into balls then roll in cracker crumbs and fry in hot lard until brown.

—Emma Rohrback.

Veal Loaf

Two pounds veal, one half pound pork, two eggs, one cup cracker meal, one half cup of milk two tablespoons melted butter, one teaspoon salt, one-fourth teaspoon pepper, make into a loaf. Bake two or three hours, baste ever few minutes.

—Lola Strickler.

Hamburger Roast

Two and one-fourth pounds of beef, three-fourth pound of fresh pork ground, one onion, six rolled crackers, two eggs, mix all together, salt and pepper to taste.

—Cora Myers.

Veal Scalloped

One cupful of chicken or veal, one-half teaspoonful salt, one-half cupful of bread crumbs, one pint of broth after the veal has been cooked, pepper and parsley to taste. Chop or grind meat fine, soak bread crumbs in milk until soft. Mix all together thoroughly and put in a well buttered pan so that the mixture is two and a half or three inches deep, then sprinkle dry bread crumbs over top and bits of butter. If mixture seems too dry add more broth and milk. Serve on toast.

—Mrs. H. G. Myers.

Meat Pie

Use scraps of boiled or roast beef. Put in kettle with plenty of water, butter and seasoning, boil slowly for one hour, use two tablespoonfuls of flour dissolved in milk to make thin gravy. Line bake pan with good, rich pie dough, fill with meat and gravy adding small pieces of dough. Cover with top crust and bake thoroughly

—Mrs. W. D. Elliott.

To Roast Beef

Roll in flour, slice onions and green tomatoes over the top, salt and pepper, add water. If baked in steam cooker omit water.

—Dora McDonald.

Creamed Chicken

Two chickens that weigh five pounds each before they are dressed, will serve twenty people, prepared in the following manner: After they are cooked tender and are allowed to cool, pick from bones, chop coarsely, using the fat and skin from the thighs and wings, place a layer of cracker crumbs in a buttered pan, then a layer of the chicken, over this pour gravy made from the broth, then another layer of crackers and so on until you have used all the chicken. Be sure to add enough gravy to make it moist. Chopped hard boiled eggs can be added. Bake in a moderate oven about half an hour.

—Norah Griffis.

Roast Turkey.

Having dressed your turkey carefully, rub the inside with salt, and hang up to drain one hour, then rub dry with a cloth, then make a simple dressing of fine bread crumbs, seasoned with salt and pepper and butter, moisten with sweet milk and two eggs, and put inside of turkey. Then melt some lard and spread on a cloth and spread the cloth over the turkey, then grease a paper the same way and spread over cloth and then spread a brown paper over all and put a cup of water in the pan, and do not baste the turkey as the greased cloth will keep it moist and prevent burning. If the top paper scorches replace with another until the turkey is nearly done. Then remove all coverings for a few minutes, to allow the turkey to brown.

Mrs Millie Miller.

Ham Patties.

One quart of bread crumbs soaked over night in enough milk to moisten, one quart of cold boiled ham chopped fine, one-half teaspoon salt, and the same of pepper. Mix thoroughly and make out into little patties, place in a bake pan, make a hole in the top of each large enough to hold an egg; break an egg in each and bake for twenty minutes

Blanche Stewart.

To Keep Beef Moist

Cut beef in pieces from one to four pounds in size. Roll in crackling hot salt until well covered, pack in a wooden vessel for fifteen hours, then hang behind the cook stove to dry. Leave from four to six weeks, and it will be found moist and good to eat during the year.

D. B.

Pressed Meat

Eight pig feet, four pig ears, boil until meat will drop off the bones. Remove the bones, chop the meat until very fine, one-half teaspoonful pepper, one cup vinegar, salt to suit taste. Put this back in the broth and let come to a boil again. Set where it will cool quickly

Golda Greenlee, Frances Morrison.

Square Dumplings.

Flour, one and one-half cups sour milk, one egg, three tablespoons butter, one teaspoon soda, one teaspoon baking powder, one teaspoon salt. Roll out thin and cut into small squares.

Ivy Inman.

Roast Turkey—Dry Dressing.

Prepare the turkey the evening before using, in the morning rub with salt and pepper inside and out. Dry Dressing—three pints stale bread rubbed fine as can be, one-half teacup butter, one egg rubbed with crumbs, pepper, sage and salt to taste, oysters drained and added if desired; fill turkey and sew up. Butter outside and dredge with flour, place in roaster and add water to baste with. After the turkey is done, add thickening to stock, dipping gravy over dressing before serving.

—Mrs. Joe Dutton.

Veal Loaf

One pound of veal, one fourth pound of pork and one onion chopped very fine, add one egg, one cup of cracker crumbs, salt and pepper. Bake two and one-half hours.

—Mrs. O. O. Inman, Springfield, Ill.

Drop Dumplings

To one pint of flour, add one and one-half teaspoon baking powder, one pinch of salt; sift all together. Use enough sweet milk to make a stiff batter; drop from spoon into broth, from which the stew has been removed, cover closely; boil from 5 to 7 minutes. Test with a fork.

—Mrs. Noffsinger.

Fried Pork Chops

Salt, then dip into a well beaten egg, roll in cracker crumbs and fry in very hot lard.

—Mrs. O. O. Inman.

Baked Chicken Dumplings

One cup sweet milk, one-half cup butter, one teaspoon baking powder, pinch of salt, flour to make soft dough. Roll thin and bake. Thicken broth for gravy, put in dumplings and let come to boil.

—Mesdames Monroe Miller, Alcinda Sharp.

Curing Meats—Sugar Cure—Hams, Shoulders and Bacon

Ten pounds of salt for one hundred pounds of meat, four pounds of light brown sugar, one-half pound of saltpeter, one pound of black pepper. Dissolve the saltpeter in three quarts of boiling water, pour over the rest in large dish pan and mix, then take hand and rub the mixture well into the meat and around the ends, place where it can drip for ten to twenty-one days, hang and smoke.

BEEF PICKEL FOR 100 POUNDS

Six pounds of salt, two pounds of sugar, boil and skim, two ounces of saltpeter, two ounces of baking soda, hot water to dissolve. Put over beef while hot, for dried beef leave in ten days. Will corn beef and keep all summer by reboiling and skimming once in a while.

Tender loins are fine boiled until done then set into oven to dry a little, and put into jars, lard put over them for summer use

Sausage is fine packed into one-half gallon crocks two-thirds full and baked in a slow oven two hours. When out put plate over with weight and cover with lard.

—Mrs. Seth Mills.

Ham and Potato Pie

Slice ham and potatoes very thin. Line a deep pan with rich pie crust then the ham, potatoes and dough in alternate layers with a sprinkle of salt, pepper and flour over the potatoes, fill with water and bake with a top crust for two and one-half or three hours.

Imo Fleming

Veal Loaf

Three and one-half pounds of steak, one cup of rolled crackers, two eggs, one cup of sweet milk, one teaspoon of pepper, one tablespoon of salt, butter size of an egg. Mix all together and bake three hours. Set the pan which contains the loaf inside roaster, cover tightly and it will bake much nicer.

—Eva Showalter.

Beefsteak Pie

One pound of beefsteak, one onion, one tablespoonful of butter Hack beefsteak and onion together like making hash. Put on stove with water and cook fifteen minutes, make dough like ordinary pie crust; after removing beefsteak from fire put in three hard boiled eggs, chopped, season with salt, pepper and mustard to suit taste. Then put in crust with enough broth to cover, sprinkle over with flour, put on top crust and bake.

—Jennie Myer.

Dumplings

Sift flour in pan and make a deep hole in the middle, put in one teaspoon salt, one tablespoon baking powder, one tablespoon butter, dip two cups of boiling broth from chicken or meat, pour into the flour, stirring with a spoon, when cool enough knead with the hands to a smooth dough, roll thin, cut in squares and drop in boiling broth and cook fifteen minutes.

—Ethel Lee.

Ham Sandwiches

For Large Parties, Socials and Teas

Trim the rind from an eight or ten pound ham, wash and boil till quite tender, three or four hours required, and almost boiled dry, adding a cup of sugar while boiling. When done take out on a platter and sprinkle a little cinnamon, pepper and sugar on it and cover with an overturned bowl or pan while cooling. Grind with a meat knife, fat and lean and place in a stone jar, add three or four good sized bunches of celery (cut fine with a knife, not ground) a large cupful of ground horse-radish, six or eight hard boiled eggs, also cut fine, place all together in the jar and cover with a good mayonaisse dressing made as follows: Six well beaten eggs, tablespoonful of corn starch or flour, butter size of an egg, one quart of good cider vinegar, salt, pepper and ground mustard to taste, with a little water added. Cook in double boiler stirring constantly and when cold pour over the meat and lightly mix with a wooden spoon. Use soft buttered bread, sliced thin, and you will have a delicious sandwich. This amount will serve 150 or 200 persons, spreading 30 or more loaves of bread.

—Mrs. G. A. Funkhouser.

To Bake Meats

Salt and pepper, then roll in flour adding enough water to cook meat done. Cook slow four hours, adding potatoes the last hour.

—Mrs. Cal Englerth.

Dried Beef or Ham Sandwich

Chop one pound of meat very fine, stir one heaping tablespoon flour into one pint rich milk or cream let come to a boil, season with salt, pepper and butter, stir in the meat and cook three minutes. Good for picnics.

—Mrs. B. R. Inman.



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Pastry

Butter Scotch Pie

One cup of sugar, a lump of butter the size of a walnut, a little water to start it to boiling, cook till it thickens. One egg, one cup of milk, one big spoonful of flour, mix all together and cook, pour into crusts previously baked.

—Mrs. M. F. Dawson, Neita Abshire.

Chocolate Pie

One cup sugar, two eggs (whites for top), one tablespoon corn starch, one cup milk, two tablespoons chocolate.

—Mrs. F. P. Miller.

Lemon Pie

One lemon grated, three eggs, one cup of boiling water (added last), one cup sugar, one tablespoon flour, save whites of two eggs for top of pie, one fourth cup of sugar to whites. Thicken on stove in double boiler,

Lola Strickler, Hannah Real.

Fruit Custard Pie

Yolks of two eggs, one half cup of cream, one tablespoonful melted butter, two tablespoonfuls green or dried fruit, (if dried fruit is used cook done first — dried apricots are fine) Sweeten to taste. Bake in crust. Beat whites, sweeten and ice.

Mrs. R. J. Fadely.

Mock Lemon Pie

Three eggs, save white of one, one cupful sugar, two tablespoonfuls of butter, three tablespoonfuls flour or corn starch, six tablespoonfuls of vinegar, add about one and one half pints boiling water, let boil and add lemon extract to suit taste. Whip the white of egg, add two tablespoonfuls of sugar and flavor, spread over the top of pies and brown. This will make two pies.

—Myrtle Crabill.

Mince Pie

One pint of water, six crackers, butter the size of an egg, one half cup of vinegar, one cup of molasses, one-half cup of sugar, one teaspoonful each of cinnamon, clover, spice and nutmeg. One cup of raisins, cut fine, will make four pies.

—Miss Manda Wright.

Butter Scotch Pie

Yolk of one egg, one cup of brown sugar, two tablespoonful flour, one cup milk, small lump butter. Heat the milk and butter, make a batter of egg, sugar and flour, stir in the milk, let cook until thick, put into crusts already baked. Beat the white of egg and spread on top.

—Mrs. Isaac Lindamood, Mrs. D. M. Brown, Pendleton, Ind.

Washington Pie

One egg, one cup of sugar, one half cup of milk or water, butter the size of an egg, one teaspoon of baking powder, make as stiff batter as for cake, bake in jelly pan, slip off on a plate, and spread with strawberry jam, over this spread the white of one egg beaten to a stiff froth with a little sugar, put in oven till brown, eat with a warm sauce.

Sauce—Three-fourths cup of sugar, three-fourths cup of butter, (or a little less) one tablespoon of flour, one pint of boiling water, salt and flavor boil a good while.

—Mrs A. S. Miller.

Orange Pie

One large orange and one-half of a lemon, one cup sugar, butter size of a walnut, two tablespoons corn starch, four eggs, one-half cup milk. Put milk and one cup boiling water in double boiler, then grate the yellow part of orange, squeeze juice into a bowl and lemon juice also, then put the orange and lemon in another bowl and pour one cup boiling water over and let stand until you beat the four yolks and white of one egg, with the butter, sugar and starch; then add the juice and grated rind and the water from the orange and lemon, a pinch of salt; then pour into the boiling milk and water, stirring all the time until well cooked, bake shell, put in mixture and add whites of eggs whipped stiff with a little orange flavor and powdered sugar to top off pie; brown in oven. Enough for two pies

—Mrs. Belle Ramsey.

Lemon Pie

Yolks of three eggs, one and one half cups of sugar, one-half cup flour butter size of walnut, one and one-half pints boiling water, one grated lemon; beat the whites of eggs until stiff, put on pies and brown. This makes two pies.

—Nettie Fadely.

Banana Pie

One half cup sugar, yolks of two eggs, a lump of butter the size of a walnut, two tablespoonfuls of corn starch. Mix all together and stir into a pint of boiling milk and let cook until it thickens, when done slice two large bananas into it. Bake crust as for lemon pie then pour in the filling. Beat the whites of the eggs and put on the top and set in the oven to brown.

—Mabel Jackson.

Butter Scotch Pie

Bake your crust for filling. One cup of brown sugar, one cup of milk, one egg, two tablespoons of flour, one teaspoon of butter. Cook sugar, butter and enough milk to moisten sugar until very thick, stir constantly. Have ready the flour, egg and cup of milk beaten smoothly, then add to the taffy and cook till thick. Use the white of egg for top.

—Mattie E. Craven.

Butter Milk Pie

Yolks of two eggs, one cup of sugar, one lump of butter, two tablespoons flour, two cups butter milk. Cook until thick, flavor with lemon, put into a baked crust and cover with beaten whites of eggs, then brown in oven.

—India Cooper.

Lemon Cream Pie

One and one half pints rich milk or cream, three tablespoons of corn starch, one and one-half cups sugar, two tablespoons butter, grated rind and juice of two lemons, yolks four eggs. Boil the milk, add corn starch dissolved in a little cold milk, when it re-boils, take off, beat in sugar, butter, yolks, lemon juice and rind; pour at once into pie plates lined with paste; bake in hot oven about twenty minutes. Enough for two pies.

—Mrs. S. P. Ledgerwood.

Banana Pie

Mash together two medium sized bananas, add one tablespoonful of flour, with four tablespoonfuls of granulated sugar, yolks of two eggs well beaten and one pint of sweet milk. Bake as custard pie and when done pour over the top the whites of two eggs well beaten to which has been added one teaspoonful of granulated sugar. Put in oven to brown. Serve hot.

—Alma Addison.

Mock Mince Pie

One cup of raisins, one pint bread crumbs, a little butter, one-half cup of vinegar, one cup and half of brown sugar, one-half teaspoon of cinnamon, cloves, and one pint of boiling water. Makes three pies.

—Caroline Sanders.

Custard Pie

Two eggs well beaten, a pinch of salt, two heaping tablespoons of soft white sugar, one pint of sweet milk, a little nutmeg. Bake in a slow oven.

—Mrs. Lert Fadely.

Custard Pies

For two pies use four eggs, saving out the whites of three for separate beating. Beat the white of the fourth egg, with the yolks to make the custard firm. Use a heaping tablespoon of flour, three cups rich milk, one cup sugar; mix sugar, flour, eggs and milk. Bake till done then spread the beaten whites over the top; always put the flavoring in the whites of eggs. Sprinkle shredded cocoanut over the top before putting in oven to brown.

—Susie Wise.

Butter Scotch Pie

One cup of brown sugar, one cup of sweet milk, two eggs, one tablespoonful of flour. Rub sugar and flour together, add eggs, a lump of butter the size of a walnut, then add milk last, and cook in a double boiler. Enough for one pie.

—Mrs. Hazel Mason.

Vinegar Pie

For two pies. One and one-half cups of water, one cup of sugar, three eggs, three tablespoonfuls of flour, five teaspoonfuls of vinegar and three teaspoonfuls of lemon, stir all together and cook until thick; have crusts baked and fill this in using the whites of two eggs for the top. Set in oven and brown.

—Sophia Keesling.

Cream Pie

Two tablespoons of flour, two tablespoons of sugar, one pint of cream and milk. Put the flour in the crust, then add a small pinch of salt, then the sugar and cream, stir altogether, drop bits of butter over the top and bake.

—Anna Jones, Almira Robbins.

Vinegar Pie

One cup sweet milk, one cup water, one egg, two tablespoonfuls sugar, two tablespoonfuls vinegar, one tablespoon butter, two tablespoonfuls corn starch, any flavoring desired. Cook before putting in the crust, bake crust and let cool, beat the whites of two eggs and one-half cup sugar, put on top and brown. Makes two pies. —Mrs. More, Straughn, Ind.

Chocolate Pie

Four tablespoonfuls of grated chocolate, two tablespoonfuls of corn starch, two cups of sugar, two eggs, one pint of water (or enough to make two pies.) Flavor with vanilla, use bitter chocolate, grate and dissolve, then add sugar and corn starch and yolks of eggs, add water last, use boiling water. Have crust baked before making filling. Beat the whites with one-half cup of sugar and spread on top.

—Mrs. Idella Goetz, Indianapolis.

Orange Pie

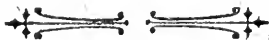
One rounding tablespoonful of corn starch, mixed with one cup of cold water, to three quarts cup of boiling water, and cook three minutes. Add a pinch of salt, the grated rind of one and one-half oranges, the juice of three oranges, one cup of sugar, and cool. Beat in the yolks of two eggs and the well beaten white of one egg. Pour into the already baked crust. Beat the remaining white, add a teaspoon of sugar then spread over the pie and brown.

—Mrs. Cecil Pickering, Whittier, Cal.

Sweet Potato Pie

Boil or bake sufficient sweet potatoes to make a pint of pulp, when rubbed through a colander; add a pint of sweet cream, a small cup of sugar, a pinch of salt, the yolks of two eggs, a teaspoon of lemon, bake in a shallow pan lined with a rich crust. When done beat the whites of the eggs with powdered sugar for the top, and brown it in the oven.

—Mrs. Riley Fleming.



Pickles and Catsup

Pear Pickles

Two pints of vinegar, two pints of sugar one pint of water, put cinnamon and cloves in a little muslin bag and remove when pears are cooked tender.
—Mrs. Lert Fadely.

Cucumber Pickles.

Put the cucumber in strong salt water and leave lay for two or three days, or until the brine begins to bubble up to the top. Remove and drain. Have boiling enough vinegar to suit taste, also add mixed pickle spices and pepper. Drop in the cucumbers and heat altogether untill the pickles are hot through. Seal at once. —Mrs. Riley Fleming.

Chili Sauce.

Twenty large ripe tomatoes, six good sized onions, three large green peppers, three tablespoonfuls salt, six tablespoonfuls brown sugar, three teaspoonfuls ground cinnamon, two small teaspoonfuls ginger, one-half teaspoonful ground cloves, six cups vinegar. Mash the tomatoes, chop or slice the onions and peppers, mix all in a porcelain kettle, and boil till perfectly soft, and when cool rub through a colander, and cook until done. Put in bottles and cork tightly. —Mrs S. P. Ledgerwood.

Celery Slaw

One half gallon chopped cabbage (salted), one teaspoon celery seed, three hard boiled eggs chopped fine, one-half cup cream, vinegar and sugar to taste.
—Mrs. Maggie Painter.

Higdon or Chow-Chow

Two gallons green tomatoes, cut fine, two gallons cabbage, salt lightly and drain over night, add two pounds sugar, five cents worth ground cinnamon, five cents worth celery seed, ten cents worth yellow mustard seed, five cents worth turmeric, a little horse radish, a few sharp peppers, or a little cayenne pepper, four onions cut fine, cover with vinegar and heat thoroughly. Some may like less spice.

—Mrs G. K. Hartman, Hagerstown, Md.

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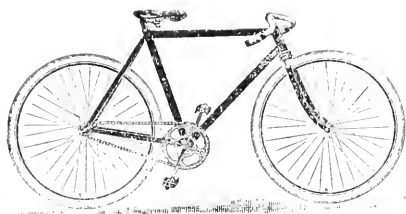
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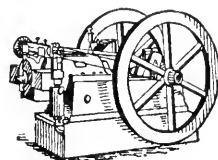
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Pickles Cold

One gallon vinegar, three cups sugar; let it come to a boil, set away until cold, pour over pickles that have been previously soaked in salt water, put in jars; take ground mustard and sew between white cloth, put over pickles and tie up without sealing. —Sarah Butcher, Kokomo, Ind.

Chili Sauce

Twenty-four ripe tomatoes, eight onions, six green peppers, four table-spoons salt, eight tablespoons sugar, four tablespoons cinnamon, four tea-spoons ginger, eight cups vinegar. Peppers and onions chopped fine, put altogether and cook three hours. —Mrs. Chas. J. Roberts.

Philadelphia Relish

To two quarts chopped cabbage add two teaspoonfuls of white mustard seed, one teaspoonful celery seed, one teaspoonful of salt, half a cup of sugar, one cup vinegar; mix this well, add half cup of chopped pimientoes, and one cup of sliced stuffed olives. Dissolve one package lemon Jell-o, in two thirds of a pint of boiling water, let this cool, and pour over this mixture. —Norah Griffin

Turnip Chow-Chow

Take twelve medium sized turnips and as many green mustard leaves, two or three onions, peel and slice turnips and onions, pick and wash the mustard leaves, chop fine, or run it all through the food chopper, add green or ripe peppers and a little salt; put in glass jars and pour on enough good apple vinegar to cover (or about the same as you would for tomato chow-chow), seal up; will be ready for use in twenty-four hours, or it will keep for months. —Mary Brown,

Mustard Pickles

Wash pickles and put in cans; pour over them a solution of one gallon vinegar, one cup of salt, one cup of sugar and-half cup of pulverized mustard. Use solution cold. —Miss Lou A Rubush.

Pickled Beans

Put in salt water, cook till done, drain them, then put good vinegar over them, put horse-radish, mustard seed and pepper in them, and can. Will keep till spring. —Mrs. John Toppin.

Mixed Pickles

One peck of green tomatoes, two dozen large cucumbers, one head of cabbage, one pint of hulled beans, one quart of green beans, two stalks of celery, one pint of onions (small ones), one ounce of ground mustard, one-half ounce of turmeric, one-half ounce white mustard seed, one and one-half pounds of sugar. Slice tomatoes and cucumbers and soak in salt water over night, salt beans and cook. Cut cabbage and salt. Add it together and put nearly enough vinegar to cover it and cook till boiling heat and can in glass cans.

—Margaret Schlegel.

Cucumber Pickles

Two gallons of water, add one quart of salt, pour over pickles and let stand three days. Pour off all the brine. Boil and skim and pour over the pickles boiling hot. Let stand three days, then repeat and let stand three days. Take out pickles pour over them boiling water in which alum the size of an egg, has been dissolved. Let stand over night, then wipe dry and pack in jars. Boil vinegar and spice well, add one pound of sugar, put on weight and cover tight. They are ready for use.

—Lizzie Mundell,

Kentucky Pickles

One gallon of cabbage chopped fine, one gallon of green tomatoes chopped fine. One pint of chopped onions, one pint of chopped mangoes, four tablespoons of ground mustard, two tablespoous of ground ginger, one tablespoon of ground cinnamon, one tablespoon celery seed, six table-spoons salt, two pounds of brown sugar, one-half gallon of vinegar. Boil altogether for twenty minutes

—Martha Young.

To Keep Pickles without Canning

Wash pickles and let stand in strong salt water forty-eight hours. To each gallon of pickles use one quart of cider vinegar, to each quart of vinegar one pound of brown sugar, boil one hour and let cool. To each gallon of vinegar dissolve one table-spoonful of salicylic acid in cooled vinegar. Put layer of pickles in jar, then add layer of nasturtium vines, leaves, blossoms and all, pieces of horse-radish root and mixed spices, fill jar in this manner and add vinegar. Cover with a plate and tie a cloth over top of jar. Pickles will keep from one season to next. It is also fine for mixed pickle.

—Mrs. W. D. Elliott,

Cold Chili Sauce

One-half peck of ripe tomatoes, one cup of onions chopped fine, one cup of nasturtium green seed chopped fine, one cup of grated horse-radish, two red peppers, two bunches of celery, one cup of whole white mustard, one tablespoon of salt, one tablespoon black pepper, one tablespoon each of cloves, mace and cinnamon, one tablespoon of sugar, and one quart of vinegar. Mix flour and dry mustard and sew in bag to fit top of jar.

—Sarah Butcher.

Cucumber Pickles

Cover your pickles with boiling water and let stand four hours, then wipe dry and cover with the following mixture: To one gallon vinegar add one-half cup salt, one teaspoonful grated alum, one cup sugar, and one long red pepper. Take a large onion, stick full of cloves, add any other spices you like. Grain spice, celery seed or mustard seed if you like, put all in the bottom of jar and lay your pickles loosely in, pour your vinegar in while hot and cover with a plate. The longer they stand the better, but will be ready for use in about two weeks. These will keep without canning indefinitely, but do not add any water to vinegar or they will mold.

—Mrs. Ettie Schlegel, Terre Haute, Ind.

An Appetizer

Three quarts of ripe cucumbers, four quarts of green tomatoes, three quarts of onions, four green peppers, one quart of celery, two quarts of vinegar, two quarts of brown sugar, one cup of white mustard seed, two tablespoons whole cloves, four tablespoons salt, four tablespoons of mustard, one tablespoon turmeric, one tablespoon of horse-radish. Cut cucumbers in small pieces, onions and tomatoes in thin slices, chop celery, and peppers and cook each separately until partly soft. Put all ingredients together and heat thoroughly.

—Mrs. C. W. Brewbaker, Chambersburg, Pa.

Hot Slaw

One-half cup of sour cream, one-half cup of sugar, two-thirds cup of vinegar, one tablespoon of flour, butter the size of an egg, salt to taste, boil until thick and put over three quarts of cabbage.

—Mrs. Jane Riley, Cadiz.

Ragon Pickle

Two gallons of chopped cabbage, two gallons green tomatoes, twelve large onions chopped, one gallon cider vinegar, one pound brown sugar, one-half ounce turmeric powder, one-half pound white mustard seed, one ounce of celery seed, one gill salt. Boil cabbage, tomatoes, onions, salt vinegar and sugar until vegetables are tender, then add spices, put in stone jars and cover tightly.

—Mrs. Ora Harlon.

Chili Sauce

Eight quarts tomatoes, three cups of peppers, two cups of onions, three cups of sugar, one cup of salt, one and a half quarts of vinegar, three teaspoonfuls of cloves, same quantity of cinnamon, two teaspoonfuls each of ginger and nutmeg; boil three hours; chop tomatoes, peppers and onions very fine; bottle up and seal.

—Mrs. M. F. Dawson.

Chili Sauce

One peck ripe tomatoes, one peck green tomatoes, three heads of cabbage, eight large onions, six green peppers. Chop fine, mix together and drain over night. Add one quart chopped celery, one tablespoonful of black pepper, two tablespoonfuls of mustard, two tablespoonfuls of celery seed, one-half cup grated horse-radish, three pounds brown sugar, spice and vinegar.

—Mrs. Lucy Myers.

Cucumber Pickles

Wash and cover cucumbers (four gallons) with salt water strong enough to bare up an egg. Let stand forty-eight hours, pour off and let stand in vinegar water twenty-four hours; take out and wipe dry. Place a few nasturtium leaves in the bottom of jar, then two or three layers of cucumbers, then a layer of leaves and so on till jar is full. Cover with following: To one gallon vinegar add three pounds of brown sugar, two ounces of mixed spices; let set on back part of stove one hour (do not boil as this kills vinegar); cool and add one tablespoonful of salicylic acid dissolved in cold vinegar. When taking pickles out of jar for use lift out with silver fork. Never put pickles back in jar that have been out for some time as this causes vinegar to mold.

—Mrs. A. J. Griffin

pudding

Suet Pudding

Two cups dry bread crumbs, two tablespoonfuls suet, one-half cup molasses, one teaspoon soda, one cup flour, one cup or more of milk, steam two hours.
—Mrs. E. F. Ledgerwood.

Corn Pudding

Scrape the substance out of twelve ears of tender, green corn, add yolks and whites beaten separately of four eggs, one teaspoonful of sugar, one teaspoonful of flour mixed in one tablespoonful of butter, a small quantity of salt and pepper and one pint of sweet milk. Bake one-half hour.
—Mrs. Emma Strough

Sweet Pudding

One cup Orleans molasses, one cup milk, one cup suet, chopped fine, one and one-third cup flour, one-half teaspoonful soda. Mix well, salt and spice to taste and steam two hours.

Sauce—Whites of three eggs, well beaten, one cup sugar, one-third cup water. Melt and boil the sugar in the water, and stir in whites of the eggs. Serve at once.
—Mrs. J. M. Inman, Odon, Ind.

Fruit Pudding

One egg well beaten, one teaspoonful of milk, three tablespoonfuls of melted butter, one-half cupful of sugar, two teaspoonfuls baking powder, enough flour to make a fairly stiff batter. Put into a baking pan a pint of sweetened fruit, peaches, cherries, plums or blackberries, canned or fresh. The more tart the fruit the better. Over the fruit pour the batter and bake in a moderate oven. Serve with any kind of liquid sauce.

—Mrs. Lizzie Haines, Elwood, Ind.

Pear Preserve Pudding

Three eggs, one cup brown sugar, three tablespoonfuls sour cream, one cup pear preserves, one scant teaspoon soda, one teaspoon baking powder, two cups flour.

Sauce—One cup sugar, one teaspoonful flour, one pint water, flavor with vanilla.
—Ida Young.

Tapioca Pudding

Soak four tablespoons of tapioca in a little water two or three hours, boil one quart of milk and pour over it while hot; when cool, add one half teacup of sugar, the yolks of three eggs and the white of one egg well beaten, flavor with lemon and bake. When done, beat the whites of two eggs, two tablespoonfuls of pulverized sugar, when iced return to the oven to brown. —Mesdames Mary J. Vest, Ora Harlowe, Angie Dillon.

Cherry Pudding

Two eggs, one cup milk one-half teaspoon salt, one tablespoon melted butter, one and one half cups flour, one teaspoon baking powder, pinch of salt. Mix in order given, turn into greased pan; over the top put cherries, press into the batter, sprinkle with three tablespoons granulated sugar. Bake thirty minutes in moderate oven, serve hot with cream and sugar.

—Lillie Ledgerwood.

Strawberry Hard Sauce

Cream one cup butter and two cups powdered sugar, add the beaten whites of two eggs, crush two cups of fresh strawberries and add. An excellent sauce for cottage pudding.

—Mrs. E. S. Lorenz, Dayton, Ohio.

Orange Pudding

Peel and cut five sweet oranges into thin slices, taking out the seeds. Pour over them a cup of white sugar; let a pint of milk get boiling hot by setting in a pot of boiling water; add the yolks of three eggs well beaten, one tablespoonful corn starch made smooth with cold milk, stir all the time until thick, then pour over fruit. Beat whites, sweeten, spread over top and set in oven a few minutes, serve cold. Berries or peaches may be used instead of oranges.

—Dicie Halo.

Fresh Fruit Pudding

Put one pint of fresh fruit, raspberries, blackberries or strawberries in pan; sweeten and sprinkle with flour; cover with a batter made of one-half cup sugar, one egg, butter size of walnut, one-half cup milk, one teaspoon baking powder, one teaspoon vanilla, and flour to make stiff batter. Serve with cream.

—Mrs. E. M. Boston.

Apple Muffins

Sift together two cups flour and two teaspoons baking powder, add one-half teaspoon salt; melt one-fourth cup butter, stir into the butter one-half cup sugar; add the yolk of one egg and one cup milk, beat the white of the egg stiff; have ready one cup skinned and sliced apples floured with one tablespoon flour; have gem pans hot and grease by putting butter around the top and letting it run down; put butter mixture to the flour mixture; beat do not stir, add white of the egg; lastly add the apples and bake in a rather warm oven twenty-five or thirty minutes.

—Mrs. L. H. Leitzell, Scottdale, Pa.

Sweet Dumplings

Take as much good yeast as would make a sufficient quantity of light dough as required for an ordinary family, adding two eggs, one large tablespoonful good fresh lard, a little salt, mix well; or take part of your light bread dough instead of the yeast; mixing in the egg and lard let stand until light, then mould out in common sized biscuits, and lay on a cloth that is well floured, to prevent from sticking to cloth; when light, boil in thin syrup, I use maple syrup if I have it, if not I use sugar and water. Boil fifteen or twenty minutes until syrup gets real thick, do not crowd them too much as they are liable to fall. Use an iron cook pot and put in about five dumplings at a time, care should be taken or they will burn. The next batch put more syrup with a little water, cook as before.

—Mrs. William A. Shoemaker, Daleville, Ind.

Black Pudding

One cup Orleans molassas, two eggs, one-half cup hot water, one teaspoonful of soda, one and one-half cups of flour. Steam one hour. For sauce—One cup of sugar, one-half cup of butter, one egg.

—Mrs. D. W. Zartman.

Apple Fritters

Two cups of sour milk, three eggs, one teaspoonful of soda, flour enough to make stiff batter, pare and cut apples into pieces about the size of corn kernels. There should be about a quart of apples when ready. Drop off a spoon into hot grease and cook same as doughnuts. Serve hot with sugar syrup,

—Mrs. O. V. Nichals.

Peach Roll

Make a good baking powder dough, roll thin, spread fruit on, putting thin slices of butter and fruit, roll crust up, place in pan five or six inches deep. Add one cup of sugar and a small one-half cup of butter. Almost cover roll with hot water. Bake forty-five minutes. One cup of flour makes a nice roll. Either fresh or canned fruit can be used. This is delicious when warm.

—Mrs. F. E. Riggs

Apple Dumplings

Apple dumplings and sauce—Two cups flour, two teaspoons baking powder, one teaspoon lard, one teaspoon salt and milk to make a soft dough, divide into small pieces and roll into rounds large enough to cover half an apple; have the apples peeled, cut into halves and cored; place half an apple in each round, put in a teaspoon of sugar, fold dough around apple, place in buttered pan and pour over them one cup of sweetened water and bake; turn the fire on full when they are first put in the oven and when hot reduce the flame and cook slowly; they will require about forty-five minutes to bake. Sauce—One half cup butter, one cup sugar, two tablespoons corn starch, mixed until smooth, add juice of one lemon, then add two cups of boiling water and cook until about the thickness of cream.

—Selected.

Rice Pudding

One pint of rice cooked and seasoned as for table, one pound of raisins cooked and sweetened, one grated lemon, yolks of four eggs; cook until eggs are done; beat the whites and sweeten, put on top and brown.

—Hannah Peckinpaugh

Brown Betty

Take one cup bread crumbs, two cups sour chopped apples, one-half cup sugar, one teaspoonful cinnamon, two tablespoonfuls butter, cut into small bits. Butter a deep dish and put a layer of chopped apples at the bottom, sprinkle with sugar, a few bits of butter and cinnamon, cover with bread crumbs, then more apple, proceed in this way until the dish is full, having a layer of crumbs on top. Cover closely and steam three quarters of an hour in a moderate oven, then uncover and brown quickly. Eat warm with sugar and cream or brown sauce.

—Olla Davis.

Fruit Roll

Make a soft, rich biscuit dough, using either baking powder or soda, spread with fruit or berries, roll up and bake forty-five minutes. Serve with sauce. Sauce—One quart of water, one pint of sugar, one heaping teaspoon of flour, one heaping tablespoon of butter, boil and when done add flavoring to suit taste.

—Mrs. Lucretia Fadely.

Cream Pudding

Scald one pint of milk and add one-half cup of shredded cocoanut. Beat together the yolks of two eggs, three-fourths cup of sugar, two and one-half tablespoons of flour, one-fourth cup of milk and stir slowly into boiling milk. Beat whites of eggs with one teaspoon of sugar, add one-half teaspoon vanilla, put in pudding pans and pour filling mixture over. Cover top with cocoanut and brown in oven.

—Mae Fleming.

Orange Sauce

Three pounds of currants, two pounds of raisins, four pounds of sugar, four oranges. Stew raisins in very little water; grate the yellow rind of oranges, being careful not to use any of the white, then peel oranges and cut fine; stew currants and sugar till latter is dissolved, then add raisins and oranges, and cook about twenty minutes. Cranberries or cherries may be used in place of currants. Put in dishes same as jelly.

—Henrietta Ransburg.

Cottage Pudding

One cup sugar, one-half cup sweet milk, one tablespoonful butter, two teaspoonfuls baking powder, one and one-half cups flour. Bake one-half hour and serve warm with sauce. Sauce—One cup sugar, two tablespoonfuls flour, mix, then add one pint of boiling water, one tablespoon of butter, flavor with nutmeg; boil for a few minutes.

—Mrs. Lute Shively, Callie Showalter.

Persimmon Pudding

One quart persimmons, one quart of milk, three eggs, two-thirds cup sugar, three pints flour, two teaspoonfuls baking powder, one-half cup of butter, cinnamon and spice. Bake one hour.

—Eulalia D. Boyd.

Dutch Peach Tart

One egg, one-half cup sugar, butter size of walnut, one cup sweet milk, one teaspoon baking powder and flour to make batter as for cake. Pour batter into buttered baking dish and stick full of peaches halved, (either fresh or canned fruit may be used.) Sprinkle thickly with granulated sugar and bake in moderate oven until nicely browned. Serve with milk or fruit juice. —Mrs. C. W. Brewbaker, Chambersbury, Pa.

Steam Pudding

One cup of Orleans molasses, one cup chopped raisins or currants, one cup warm water, yolks of two eggs, one teaspoonful of soda, two cups of flour, steam two or three hours.

Sauce—One cup sugar, one of water, a little butter, boil a little and flavor with vanilla. —Olive Mills.

Prune Pudding

Soak one and one half pints of old bread and dry cake in sweet milk until soft. Add the yolks of two eggs, well beaten, two heaping tablespoonfuls of sugar, one cupful of seeded prunes that have been well cooked, orange or lemon flavoring; bake thirty minutes. When done cover with a frosting made from the whites of two eggs and white sugar. Serve cold with cream. —Mrs. Laura James, Pendleton, Ind.

Banquet Pudding

Two heaping tablespoonfuls of grated apple (sour), white of one egg, one cup sugar, one teaspoon of flavoring. Beat all together one-half hour or longer. This is enough to serve eight persons.

Sauce—Two-thirds cup of sugar, one cup of milk, yolk of one egg. Cook in double boiler until it creams. —Mrs. Richard Gossett.

Snow Pudding

One half box of gelatine dissolve in one pint of boiling water, when nearly cool, add one cup of sugar and juice of one lemon, strain, add whites of three eggs, beaten to a stiff froth, beat all thoroughly and quick and pour into a mold, serve cold with soft custard made of the yolks of three eggs, two teaspoonfuls flour stirred in one pint of boiling milk and sweeten to taste. Flavor with lemon. —Bertha Myers.

Salad and Salad Dressing

Celery Salad

One cup apples, cut in small cubes, one cup celery, cut fine, one-half cup English walnuts. Serve on lettuce with salad dressing; garnish with half walnuts,
—Mrs. H. F. Shupe, Dayton, O.

Tomato Salad

Seven ripe tomatoes cut fine, four stalks of celery, one large onion chopped with them, one-half cup sugar, one-half cup vinegar, pepper and a little salt to taste.
—Caroline Sanders.

Salad Dressing

Yolks of eight eggs, one cup of butter, one cup sugar, one tablespoon salt, one-half teaspoon pepper, a pinch of cayenne pepper, one pint of vinegar, one-half cup of cream.
—Sarah Trout.

Grape Salad

Seed a pound of malaga grapes, then fill them with hazel nuts, arrange artistically on the leaves of head lettuce, pour over a dressing made of four parts olive oil to one part vinegar, seasoned with salt and paprika.
—Mrs. E. S. Lorenz, Dayton, O.

Corn Salad

One dozen ears of sweet corn, two small heads of cabbage, three red mangoes, four large onions, two cups of sugar, one-third cup ground mustard, one tablespoonful of turmeric, one-half gallon vinegar, salt to taste. Boil together thirty minutes, can while hot.
—Mrs. Mary Waldo.

Salad

Boil five potatoes and when cold peel and chop fine with half a head of cabbage, two hard boiled eggs, two or three onions, salt to taste, add celery seed and mustard seed, half teaspoon of each.

Dressing—One-half cup of good vinegar, one egg beaten, one-half cup of sugar, one tablespoonful of flour, one tablespoonful of butter, cook and when cool pour over salad.
—Mrs. C. C. Druley.

Fruit Salad

Two oranges, six bananas, one-half can of apricots, one can of pine apple chopped fine, one cup of English walnuts rolled fine, one box shredded cocoanut. Mix well together and sweeten to suit taste.

—Mary E. Ellison.

Tomato Salad

Take one dozen ripe tomatoes, one head of cabbage, one bunch of celery, one-half dozen onions; chop all together fine, let stand in salt for a little while, then drain. Take one cup vinegar, one cup sugar, one tablespoon of celery seed, a little pepper, mix all together and pour over contents.

—Claudia Fryc.

Bean Salad

One pint of butter beans after cooked, three cucumbers cut fine, three stalks of celery, two hard boiled eggs cut fine, one cup of peanuts cut up and added makes it fine.

Dressing—Two-thirds cup sugar, two-thirds cup weak vinegar, one tablespoonful butter, one level teaspoon salt, one level teaspoon mustard, one level teaspoon flour, pepper to taste. Stir flour in melted butter, then add the remainder of dressing and cook, and while hot add one-half cup of thick cream and pour over salad.

—Mrs. Daisy C. Misener, Mechanicsburg, Ind.

Spring Vegetable Salad

After washing head lettuce carefully, place as many leaves as desired in individual dishes or on small plates. Over each plate of lettuce scatter a dozen or more thin slices of cucumber, then one or two small crisp red radishes sliced thin, then add nuts finely chopped and, if procurable, a few malaga grapes, cut end seeds removed. Hard boiled eggs sliced or quartered may be added. Sprinkle with salt and paprika then cover with the following dressing: For each plate use one teaspoon white sugar, one teaspoon olive oil, one tablespoon vinegar, one tablespoon Heinz mustard dressing. Beat oil and sugar to a cream, then add vinegar stirring constantly while adding the vinegar carefully. The mustard dressing may be mixed with this or poured on the salad after the oil and vinegar mixture has been poured over.

—Mrs. L. E. Custer.

Dressing for Potato Salad

Beat two eggs till light, add one cup vinegar, one teaspoon salt, one of butter, one of bottled mustard, one-half teaspoon of black pepper; cook all together, stirring until well cooked.
—Mrs. J. T. Hobson.

Salad Dressing

Yolks of four eggs, one teaspoon each of salt, dry mustard and pepper, one-third cup of cream, one cup vinegar, one-fourth cup sugar, one-third cup butter.
—Mrs. Ellie Steele.

Potato Salad

Boil six or seven medium sized potatoes until tender. When potatoes are nearly cold remove peeling and cut into small cubes, sprinkle over a teaspoon of salt, then add two hard boiled eggs, two small onions and three or four stalks of celery, all chopped fine. For the dressing use three eggs, one-half pint of vinegar, one-half pint of sour cream, half pint of sugar and a pinch of salt. Cook until it thickens; do not use until nearly cold. The dressing can be kept for weeks in a sealed can or glass.

—Mrs. Iwo Fleming.

Mayonnaise Dressing

Yolks of two eggs, butter size of a walnut, heaping teaspoon flour, one-half teaspoon salt, one-half cup sugar, one-half cup vinegar, touch of mustard. Cook in double boiler.
—Ethel Spore George.

Apple Salad

Two cups chopped apples (tart), one cup chopped celery, one cup chopped nuts, boil one-half cup sugar, one-half cup butter, one half cup vinegar, one teaspoonful salt, then add three well beaten eggs and three teaspoonfuls of flour, cook well, when cold add one pint of whipped cream then pour over the apples and celery, (white grapes make a pretty garnish).

—Mrs. Seth Mills.

Waldorf Salad

One cup apples cut in cubes, one cup celery, one-half cup English walnuts; serve on lettuce with salad dressing, garnish with half walnuts.

—Mattie E. Craven.

Salad Dressing

Yolks of eight eggs beaten till light and add one-half cup of sugar, a little pepper, salt to taste, one-half cup of cream, a little mustard, beat these ingredients together. Boil one pint of vinegar with one-half cup of good fresh butter and stir into the eggs boiling hot.

—Bess Fleming.

Chicken Salad

One quart of chopped chicken, removing all fat, gristle and skin, one pint of canned salmon, one pint of chopped cabbage, one pint of chopped celery, four hard boiled eggs, one pint good vinegar, two spoons of sugar, one-half cup of melted butter or fresh olive oil, one-half spoon of pepper, a heaping spoonful of prepared mustard and salt to taste. Tiny hearts cut from slice beets makes a pretty garnish for this.

—Mrs. Seth Mills.

Oyster Salad

Drain liquor from one can oysters, cut in small dice together with four pickles, two hard boiled eggs, one-half cup celery, season with celery salt, pepper and mustard, pour mayonnaise dressing over all.

—Susan Gossett.

Salad Dressing

One-half tablespoon salt, one teaspoon mustard, one and one-half tablespoons sugar, one tablespoon flour, pinch cayenne. Sift dry ingredients and add gradually the yolks of two eggs, slightly beaten which has been mixed with three fourths cup milk, add one-fourth cup vinegar, cook in double boiler until thick; remove from fire, add butter size of an egg and beat thoroughly with egg beater; when used, thin with cream.

—Mrs. A. R. Arford, Benton Harbor, Mich.

Cream Salad Dressing

Mix together thoroughly, one-half tablespoonful of salt, one-half tablespoonful of mustard, two and one-half tablespoonfuls sugar, one tablespoonful of flour, then add the yolks of two eggs, two and one-half tablespoonfuls of melted butter, three-fourths of a cup of milk or cream, add slowly one-fourth cup vinegar, cook until it thickens, stirring constantly.

—Mattie E Craven.

Beet Salad

One quart beets cooked and chopped fine, one quart cabbage chopped very fine, one pint vinegar, one-half cup horse-radish grated, one tablespoon salt, one and one-half cups sugar, one-half teaspoon pepper. Mix all together, let just come to boil, and can. Lizzie Sheets.

Nut Salad

One pound English walnuts, one bunch celery, two large cucumbers (almost ripe), peel and take seeds out, chop altogether, let stand a little while, then press all the water out, use a mayonnaise dressing; put on cold. Serve in ripe tomato cups on individual plates.

—Mrs. Joseph Shaffer.

Salad Course

Remove the shells from as many hard boiled eggs as there are persons to be served. Beginning at the small end of each egg, cut the whites lengthwise into one-fifth almost to base, taking care to leave the whole yolk, turn back the "petals" thus formed, so as to make each egg simulate a pond lily, with a small brush dipped in beet juice, color the petals a pale pink. Roughen the surface of the yolk with a fork, serve these on a leaf of lettuce to each place; serve with mayonnaise or French dressing and chesse.

--Mrs. Seth Mills.

Stuffed Egg Salad

Boil eggs hard, throwing them into cold water as soon as they come from the fire; remove the shells and cut the eggs in two crosswise; remove the yolks, and work them to a paste with melted butter, salt, pepper and a little cold ham chopped very fine. Return the yolks to the halved whites, put the two sides together and lay them among lettuce leaves; serve as a salad with the following dressing

Boiled dressing—Bring to a boil one cupful of rich milk, and one cupful of cream, and stir into this two tablespoonfuls of corn starch which has been rubbed to a paste with two tablespoonfuls of butter. Cook until it thickens, take from the fire, and beat very hard with an egg beater. Set it aside to cool; when perfectly cold, add to it two tablespoonfuls of vinegar, salt, pepper and mustard to taste. A very delicious addition to this is a little whipped cream, but if this is to be used, the quantity of vinegar must be increased to three tablespoonfuls.

—Adda I. Lewis.

Potato Salad

One quart of cold boiled potatoes, cut in small cubes; one and one-half cups cabbage, three stalks celery, two onions, chopped fine and mixed with the potatoes, add salt and pepper to taste, cover with the following dressing: Two eggs well beaten, one-half cup sour cream, one-half cup vinegar, one-fourth cup sugar, one teaspoonful ground mustard, boil until thick.

—Mrs. Lute Shirely.

Salmon Salad

Put salmon in a dish, pick apart, add chopped celery, and two hard boiled eggs chopped. Then pour over them a mayonnaise dressing.

Mayonnaise dressing—One tablespoonful of butter, one-half teaspoonful of mustard, one-half cup of vinegar, one-half cup of water (cold), one teaspoonful of sugar, one egg or yolks of two, one tablespoonful flour, beat the egg, add flour, then thin with water. Boil and when cool pour over salmon.

—Selected.

Cabbage Salad

Take one small head of cabbage and cut fine, add one teaspoon of salt, pepper to taste, roll and add twelve crackers.

Dressing—One-half cup of sugar and one egg beaten together, then add one-half cup of rich, sweet cream, a small lump of butter and one-half cup of strong vinegar, stir well and let boil two or three minutes. Pour over cabbage while hot.

—Mrs. Eliza Harry.

Potato Salad

Six or eight boiled potatoes minced, one half cup finely chopped celery, one-half cup chopped nuts, six hard boiled eggs, minced. Mix with the salad dressing

—Mrs. Effie Steele, New Castle, Ind.

Autumn Salad

One cup English walnuts, chopped fine, one cup apples, chopped fine, four stalks celery, chopped fine.

Dressing—One egg, pinch of salt and pepper, one teaspoon each of flour and mustard, two teaspoons sugar, two tablespoons butter, one cup vinegar; boil all together, remove from fire and add slowly one-half cup cream. Pour over salad and serve on lettuce leaves.

—Mrs. Lelia Brown, Whittier, Cal.

Dressing for Salad

Four eggs well beaten, one-half cup sugar, one-half teaspoon mustard, one-half teaspoon salt, one teaspoon butter, one cup vinegar. Cook in double boiler, when cool add two tablespoons of sweet cream.

—Alice Kerlin.



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Soup

Soup stock is made from cheap, tough cuts. The meat should be cut in small pieces and soaked in cold water for half an hour to draw out the juices. Bone is added for the sake of the gelatine which it contains, and which will give body to the soup. A good proportion is one pound each of meat and bone to each quart of water. Use a kettle with a very tight cover and simmer slowly for a number of hours. Stock is better when made the day before it is to be used. —Selected.

Creamed Tomato Soup

Take new or canned tomatoes and cook slowly for an hour, season with butter, salt and pepper. When ready to serve add a little thickening made of cream and flour. Serve hot with crackers. Imo Fleming.

Cream of Corn Soup

One pint of grated corn, one quart of boiling water, or better, veal stock, one pint of hot milk, two tablespoonfuls of butter, two even tablespoonfuls of flour, yolks of two eggs, salt and pepper. Put cobs from corn you have prepared in the boiling water or stock and let boil slowly one-half hour, remove them and put in corn and boil till very soft (twenty minutes), season and let simmer while you rub butter and flour together, add these to soup and stir constantly till it thickens, add boiling milk, cook twenty minutes, add beaten yolks and serve immediately. —Selected.

Noodle Soup

Use three eggs, well beaten, a lump of butter, size of walnut, a spoon of water, flour to make stiff dough; roll thin and cut very fine; have a well seasoned broth of chicken or beef, and cook slowly fifteen minutes.

—Alice Kerlin.

Oyster Soup

One pint of oysters, one quart of milk, two tablespoonfuls of butter, two tablespoonfuls of flour, salt and pepper to taste, a little onion or mace may be cooked in the milk if liked. Put milk in a double boiler while preparing oysters, take each oyster in the fingers to make sure that no pieces of shell adhere to it, after having poured one cupful of cold water over them, strain and boil liquor, skimming as it boils; when clear, add to milk which has been thickened with the butter and flour rubbed together, season, add oysters and cook till edges curl. Serve at once. —Selected.

Vegetable Soup

One shin bone, one knuckle beef, set to cook at 10 a. m. with three quarts of cold water, let simmer until noon, skin and cut three quarts of tomatoes, remove bone and knuckle to another kettle, set on the back of the stove, cover with cold water and let simmer; add tomatoes and onion, cut thin, at noon, boil steadily, but not hard; at 2 p. m. add one cupful of string beans, cut or Lima beans, or mixed, one small turnip cut in dice, one carrot scraped and cut in half, one dozen ears of corn cut from cobs, and cobs scraped, one-fourth of medium-sized head of cabbage, cut fine, cover scraped cobs with cold water and let simmer for one-half hour, scrape cobs and add with water to stock. An hour before serving, add two small potatoes cut in dice, one pinch of mace, and broth of meat and parsley cut fine; when meat is first taken out, season broth, and just before serving, season again, add fresh parsley and one tablespoonful of Worcester sauce; one bunch of pot herbs greatly improves. —Selected.

Tomato Soup

One and one-half pints water, one pint tomatoes, one pint rich milk or better sweet cream; butter, salt, pepper and parsley to season, one teaspoon soda. Put soda into the tomatoes before adding the milk or cream hot. The soda keeps it from curdling; serve at once; if re-heated it may curdle.
—Mrs. G. H. Hartman, Hagerstown, Md.

Beef Soup

Take a double handful of finely chopped cabbage and cook in beef broth until tender, then thicken with sweet cream.

—Mrs. Lert Fadely.

Salsify or Vegetable Oyster Soup

Wash, scrape and slice thin enough salsify roots to make one pint; place in stew pan and cover with boiling water; salt to taste and cook until tender, then add butter the size of an egg, let come to a boil and serve hot. When served with crackers makes a good substitute for oyster soup.

—Mrs. Laura James.

Celery Soup

One head of celery, one pint of water, one pint of milk, one tablespoonful of chopped onion, one tablespoonful of butter, two tablespoonfuls of flour, one-half teaspoonful of salt, one-half saltspoonful of pepper. Wash and scrape the celery, cut into one-half inch pieces, put with the onion into the pint of water, cook till celery is soft (forty-five minutes), mash in water in which it was boiled, rub through a strainer, add milk to celery water, let boil, thicken with butter and flour rubbed together, season and cook five minutes.

—Selected.

Brown Soup Stock

Four pounds of shin beef, one-half teaspoonful of peppercorns, one-half bay leaf, three sprigs of thyme, one sprig of marjoram, three quarts of cold water, six cloves, one-half cup each, turnip, carrot, onion and celery cut in dice, two sprigs of parsley, one tablespoonful of salt. Wipe beef, cut lean meat into one inch cubes, brown one-third of the meat in a hot frying pan and the marrow from the bone, put remainder of meat and bone in soup-kettle with water and let stand one-half hour, add browned meat and heat gradually, cook slowly six hours, keeping below the boiling point, add seasoning and vegetables, cook one and one-half hours, strain and cool.

—Selected.

White Soup Stock

Three pounds of knuckle veal, one pound of lean beef, three quarts of water, one onion, six slices of carrot, one large stalk of celery, one-half teaspoonful of peppercorns, one-half bay leaf, two sprigs of thyme, two cloves. Wipe and cut meat into fine pieces, break the bone in several places, put into a soup kettle and cover with cold water, simmer gently for four hours, add vegetables and seasoning, and simmer one hour longer, strain, when cool remove fat.

—Selected.

Salmon Soup

Remove oil, bone and skin from one-half can of salmon (one pound), chop salmon very fine. Boil one quart of milk with a slice of onion in it, thicken milk with one tablespoonful of butter, and two tablespoonfuls of flour rubbed together. Season with salt, pepper and mustard, boil five minutes, add salmon and when heated and ready to serve, remove onion.

—Selected.

Tomato Soup

One quart of stewed tomatoes (one can), one pint of stock or water, one small onion, one sprig of parsley, one bay leaf, two tablespoonfuls of corn starch, one tablespoonful of butter, salt and pepper. Stew tomatoes, bay leaf, onion and water till soft, strain, wash the saucepan and put tomatoes back again, boil and thicken with the corn starch and butter ruffled together. Season, and then serve.

—Selected.

Ox Tail Soup

One ox tail, two pounds lean beef, four carrots, three onions, thyme and parsley, pepper and salt to taste, four quarts cold water. Cut tail into joints, fry brown in good dripping. Slice onions and two carrots and fry in the same, when you have taken out the pieces of tail. When done tie the thyme and parsley in lace bag, and drop into the soup pot. Put in the tail, then the beef cut into strips. Grate over them two whole carrots, pour over all the water, and boil slowly four hours; strain and season; thicken with brown flour wet with cold water; boil fifteen minutes and serve.

—Emma Morris.

Potato Soup

Three potatoes, one pint of milk, or milk and water mixed, one teaspoonful of chopped onion, one saltspoonful of salt, one speck white pepper, one-half tablespoonful of flour, one-half tablespoonful of drippings. Wash, pare and put potatoes into boiling water and cook until very tender, cook the onion in the milk in a double boiler, when the potatoes are soft, drain and mash them, add the boiling water and seasoning, rub them through a strainer and put them back into the double boiler to boil again, melt the drippings in a pan, add the flour and stir until it thickens, stir this into the boiling milk and let it boil five minutes.

—Selected.

Bouillon

Five pounds of lean beef, two pounds of bone, three quarts of cold water, one tablespoonful of salt, one third each of carrot, turnip, onion, celery, one teaspoonful of peppercorns. Wipe and cut meat into one inch cubes, put two thirds of meat in soup-kettle with bone in water and soak one half hour. brown remainder of meat in marrow from bone, put into a kettle, heat slowly, skim thoroughly and simmer five hours, add seasoning and vegetables, cook one hour, strain and cool, remove every particle of fat and clear. Serve in cups with a slice of lemon. —Selected.

Soups with Pastes or Vegetables

Prepare and clear stock. In salted water boil macaroni, vermicelli, barley, rice, tapioca, or other vegetables or dry material until done; drain and add to the clear soup and simmer together ten minutes. Proportion, one-half cup cooked material to one quart stock. Vegetables should be boiled in salted water, cut in shapes, and added to stock in same proportion. —Selected.

Tomato Soup with Stock

One quart stock, one can tomatoes, salt, pepper, and sugar to taste; stew and strain tomatoes; add to boiling stock, season, and simmer ten minutes. —Selected.

Tomato Soup without Stock

Stew together for ten minutes one can tomatoes, one pint water, one teaspoon salt, one tablespoon sugar, five cloves, one-half teaspoon peppercorns, one tablespoon chopped onion, one tablespoon chopped parsley. Rub through sieve, return to fire, and thicken with one tablespoon butter and one tablespoon flour rubbed together and stirred in. —Selected.

Vegetable Soup

Three large potatoes, half of a very small head of cabbage, one onion and one large tomato. After the vegetables have all been chopped very fine, add a handful of rice and about a handful of corn (dried corn preferred). Let the vegetables boil about two hours in the beef broth. When well cooked remove from the stove and add one quart of sweet milk and cream mixed, season to taste. Strain the soup and serve vegetables and soup in different dishes. Butter and lard may be used for seasoning instead of soup bone. —Grace Tully.

Vegetables

Hints on Cooking Vegetables

First—Have them fresh as possible. Summer vegetables should be cooked on the same day they are gathered. Second—Look them over and wash well, cutting out all decayed and unripe parts. Third—Lay them, when peeled, in cold water for some time before using. Fourth—Always let water boil before putting them in, and continue to boil until done.

Turnips—Should be peeled, and boiled from forty minutes to an hour.

Beets—Boil from one to two hours; then put in cold water and slip skin off.

Spinach—Boil twenty minutes.

Parsnips—Boil from twenty to thirty minutes.

Onions—Best boiled in two or three waters, adding milk the last time.

String Beans—Should be boiled one and one-half hours.

Shell Beans—Require an hour.

Green Corn—Boil twenty or thirty minutes.

Green Peas—Should be boiled in as little water as possible; boil twenty minutes.

Asparagus—Same as peas; serve on toast with cream and gravy.

Winter Squash—Cut in pieces and boil twenty to forty minutes in small quantity of water; when done, press water out, mash smooth, season with butter, pepper and salt.

Cabbage—Should be boiled from one to two hours in plenty of water; salt while boiling.

Asparagus on Toast

Have stalks of equal length: scrape lower ends; tie in small bunches with tape. Cook twenty to thirty minutes, according to size. Dip in six or eight slices of dry toast in asparagus liquor, lay on hot platter, place asparagus over them, and cover with a white or drawn butter sauce, in making sauce use asparagus liquor and water or milk in equal quantities.

-- Selected.

Baked Beans

Soak one quart of beans over night. In the morning put them in fresh, cold water and allow them to simmer until they can be easily pierced with a pin; if desired an onion may be boiled with them. When soft, pour beans in colander and pour cold water through them. Remove the onion. Take one-fourth pound of salt pork, pour boiling water over it and scrape. Put beans in pan placing meat in the center. Mix together one teaspoonful of salt, one of mustard and one-fourth cup of molasses, filling the cup with hot water. Pour over beans and add enough water to cover them. Bake six or eight hours.

—Emma Brown.

Baked Tomatoes

Ten nice sized tomatoes, 15 cents worth of boiled ham, a few sprigs of parsley, five or six crackers; cut the top off the tomatoes, with a spoon take out the inside put in a sauce pan, set on the fire, season with salt, pepper and butter, cook till fine, have the ham and crackers ground. Just before taking off, add the ham and crackers enough to thicken; fill the tomatoes, put a few dry cracker crumbs and small piece of butter on top of each tomato, put in a baking pan and bake a nice brown. Serve at once.

—Mrs Noffsinger.

Stuffed Tomatoes

Wipe and remove slices from stem end of six medium sized tomatoes, take out seeds and pulp, sprinkle inside of tomatoes with salt, invert and let stand. Cook one-half tablespoonful of minced onion, with two tablespoonfuls of butter, five minutes; add one-half cupful of finely chopped cooked chicken or veal, one-half cupful stale, soft bread crumbs, tomato pulp, salt and pepper to taste, cook five minutes, then add one egg slightly beaten, cook one minute and refill tomatoes with mixture, place in buttered pan, sprinkle with buttered crumbs and bake twenty minutes in a hot oven.

—Selected.

Macaroni and Tomato Sauce

Boil macaroni in salted water forty-five minutes or till very tender, drain and reheat in tomato sauce; if liked, sprinkle with grated cheese, or cover macaroni with tomato sauce, sprinkle with buttered crumbs and bake till brown.

—Selected.

Potato Biscuit

Two cups flour, three tablespoons lard and butter, one teaspoon salt, two cups mashed potatoes, three teaspoons Rumford Baking Powder, about two cups milk. Sift together the flour, salt and baking powder; rub in the butter, add the potato and mix as ordinary biscuit with the milk. Roll rather thin and bake in a quick oven.

Creamed Tomatoes

Wipe, peel and slice three tomatoes, sprinkle with salt and pepper, and sauter in one tablespoonful of hot butter; when soft put on a hot platter, add one tablespoonful of flour to fat in pan, add slowly one cupful of milk, stir till smooth, season, and pour over tomatoes.

— Selected.

Creamed Cabbage

Chop the cabbage, put on in sauce pan with one cup of cream, lump of butter, pepper and salt; when done have a thickening of flour and milk and stir in until the right consistency.

—Mrs. Harry Crow, Richmond, Ind.

Baked Beans

Soak one quart white soup beans over night, season with salt, pepper, one tablespoonful prepared mustard, two tablespoonfuls sorghum molasses, and a piece of fresh pork, cover with water and bake.

—Norah Abbott.

Scalloped Corn

One can corn, butter pan, then put layer of cracker crumbs rolled fine, then layer of corn with butter, salt and pepper, then crackers and so on until you have used all the corn, put lots of butter on top, pour two-thirds of a pint of milk in pan and bake one hour.

—Mrs. Alice Cox, Kokomo, Ind.

Favorite Fried Potatoes

Slice and fry as for plain fried potatoes, using plenty lard, salt and pepper. When done add sweet milk or cream, cover good and let boil up a few minutes.

—Mrs. J. S. Edwards.

Canned Corn

Cut corn from cob, fill quart glass cans, add one teaspoonful of salt to each quart can of corn, then with a spoon crush the corn until cream from the corn comes to the neck of the can or corn is entirely covered; place cans in boiler of water and boil three hours; seal and place in a cool, dark place.

—Ethel Fadely.

Pickled Beans

String, but do not break, about two gallons of green beans, then par-boil in salt water until tender; heat four pints of vinegar with sugar enough to weaken, add a dash of cloves, allspice and pepper, drop in the beans and heat all together, seal in self-sealer cans. This recipe makes about four quarts.

—Mrs. Riley Fleming.

Cabbage and Potatoes

One-half large head of cabbage cut up as for frying, allow it to cook about twenty minutes, then add five or six medium sized potatoes cut in large cubes, season with salt, pepper and meat fryings if possible, if not use equal parts of lard and butter, cook until potatoes will mash readily when pressed with fork

—Mrs. O. P. Lewis.

Scalloped Cabbage

Alternate layers of cabbage and cracker crumbs seasoned with salt, pepper and butter, cover the whole with milk and cook in oven

—Mrs. J. A. Painter.

Irish Potatoes and Dumplings

Peel four or five large potatoes, split, put in pot or kettle with one-half gallon water and season with salt and pepper to taste, add large tablespoon heaping full of fresh lard; let cook until almost done then have ready dumplings made as follows: One pint cold water, salt to taste, one tablespoonful of fresh lard, mix this with flour to a moderate stiff dough, roll out thin and cut in squares, and take out some of the potatoes and then put in one layer of dumplings and sprinkle a little flour over them, then put some potatoes and then the dumplings until they are all in; if there is not enough water add more boiling water, cover and let boil, stirring just as little as possible.

—Mrs. J. S. Edwards.

Corn for Supper

Roll fine one and one-half dozen crackers, mix with one egg, four tablespoonfuls of cream or milk and one-half can of corn, salt and pepper; make into cakes and fry in hot lard and butter. — Jessie Downs.

Scalloped Corn

To either fresh or canned corn add salt, pepper, and butter to taste, place alternately a layer of corn with a layer of cracker crumbs in a baking dish until dish is full, pour cream over top and bake.

—Hattie Fadely.

Baked Beans

Parboil 10 cents' worth of navy beans, drain off water and put beans in large baking pan; add a can of tomatoes and a can of corn; also some bacon cut up in small pieces; salt and pepper to taste; add enough water to keep them from drying out and place in oven. In cooking, the corn and tomatoes will mix through the beans. The longer these are baked the better they are. It is a good idea to cook these on washday if you use a coal stove. Then one fire will serve both purposes. —Selected.

Lucania Potatoes

Wash and bake six large potatoes. Cut a slice from the top of each. Scoop out inside and mash. To three cupfuls of mashed potatoes add six tablespoonfuls of finely chopped cold cooked ham, two tablespoonfuls of finely chopped parsley, the whites of two eggs well beaten, three tablespoonfuls of butter, four tablespoonfuls of rich milk or cream and salt and pepper to taste. Line potato shells with the mixture, place in each cavity a poached egg, cover with the potato mixture and bake until brown.

—Mrs. Maud Collier, Hartford City.

Potato Glace

Boil potatoes with peelings on. After standing over night they will be somewhat dry, then peel them and grate them. Put in one or two eggs, very little flour, pinch of salt. Mix thoroughly and make into balls. Drop into boiling water and boil. When they come to top of water, they are done. Brown onions in butter and put on them.

—Mrs. Adolph Levy.

Canned Beans

Two quarts of beans, one-half cup of vinegar, one tablespoon of salt, one tablespoon of sugar; cover well with water; cook one-half hour, then can. When open for use, pour off water, add pinch of soda and cook with meat.

—Mrs. Lucy Myers.

Potato Chips

Peel potatoes and slice very thin, spread on a cloth to drain for five or ten minutes. Drop (only a few at a time) into hot lard and fry until a golden brown. Remove and sprinkle salt over while hot.

—Mrs. Imo Fleming.

To Use Cold Mashed Potatoes

Add a little milk, an egg, flour in which there is baking powder in the proportion of one spoonful to the cup of flour, and salt to taste, thus making a moderately stiff batter. Drop from the spoon into hot lard and fry until a golden brown.

—Mrs. E. S. Lorenz, Dayton.

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Miscellaneous

Baked Apples

Core six medium sized apples, fill one-half full sugar, one English wal nut meat to each apple, clopped and added on the sugar. Teaspoonful sugar and one of butter on top of each and four tablespoonsful of sugar in bottom of pan one-half cup boiling water, put into oven and bake. Serve with whipped cream.

—Mrs. C. J. Crim, Bloomington, Ind.

Tomato Sauce

One pint of stewed tomatoes, one slice of onion, one-half bay leaf, one spring of parsley, one tablespoonful of butter, one tablespoonful of flour, one-half teaspoonful of salt, a speck of pepper. Cook tomato, onion, bay leaf and parsley fifteen minutes, strain; melt butter, add flour, and when bubbling, the tomatoes slowly. Season and cook till smooth and glossy. If tomatoes are very acid add a few grains of soda.

—Mrs. J. M. Walker.

To Preserve Eggs

Keep in lime-water, or pack in sawdust, small ends down. During the summer a large number of eggs are packed, small ends down, in cases having compartments, one for each egg, and kept in cold storage; they may thus be kept six months, but their quality is very much impaired.

—Mary Smith.

Floating Island

One quart milk, four eggs, yolks and whites beaten separately, four tablespoons sugar, two teaspoons extract vanilla or bitter almonds, one-half cup currant jelly. Heat milk to scalding, but not boiling. Beat the yolks; stir into them the sugar, and pour upon them gradually, mixing well, a cup of the hot milk. Put into saucepan and boil until it begins to thicken. When cool, flavor and pour into a glass dish. Heap upon top meringue of whites whipped until you can cut it, into which you have beaten the jelly, a teaspoon at a time.

—Cora Jordan.

A Dish for the Dutch

Boil nice piece of ham bone till tender, use one pint of dried apples, (sweet is better, if sour add one cup sugar). Have plenty of stock into which drop in your dough made as follows: two eggs, sweet milk, one spoon baking powder, stir in flour to make a stiff batter. Drop a spoon-full in a place, soak about fifteen minutes. Serve hot.

—Mrs. Elizabeth Fadely.

Macaroni

Have a large kettle nearly full of rapidly boiling salted water. Break macaroni into two or three inch lengths, drop into the water, and boil as directed for rice until tender, which will take from thirty to forty five minutes. Drain, then pour cold water through the colander to remove pastiness. Reheat in a little butter, or in a white, brown, or tomato sauce. Before sending to table, sprinkle thickly with grated cheese or stir the cheese through it. Spaghetti, vermicelli, or any other of the forms of paste may be prepared in the same way.

—Selected.

Mush

To make mush to fry for breakfast take one gallon of rich beef broth, when it is boiling brisk stir into it one pint of corn meal, one-half pint of flour, one pint of Ralston Breakfast Food or oat meal, when cold slice and fry.

—Clara Smith.

Doughnuts

Two cups granulated sugar, two eggs, one-half cup butter, then add eggs, beat until very light, then add milk and stir thoroughly, add one teaspoonful of salt, three teaspoonfuls of baking powder sifted in with flour, make a soft dough, roll half inch thick, and fry in hot lard.

—Mrs. Eliza Harry.

Cake Without Eggs

Two cups sugar (soft white), two-thirds cup of butter, one cup seedless raisins, (flour and chop fine.) one cup liquid yeast, one teaspoonful of soda, dissolve in one-half cup of warm water, one teaspoonful of baking powder, one teaspoonful cinnamon, one teaspoonful cloves, one teaspoonful allspice, three cups flour.

—Mrs. J. M. Inman, Odon, Ind.

To Cook Greens

While the greens are cooking in salt water take one pound of nice country sausage cut up in small bits and fry brown, then drain the greens and add the sausage, also the fat it was fried in, cook slowly five minutes.

-- Mrs. Barbara Kraus.

A Good Poultice

White of an egg mixed with table salt. Good for sprains or bruises of any kind.

—Mrs. Sarah Tarkleson.

Creamy Omelet

Four eggs, one-half teaspoonful of salt, four tablespoonfuls of milk, one half saltspoonful of pepper. Beat eggs lightly, add other ingredients, mix well and pour into a hot buttered omelet pan, lift gently with a fork as it begins to cook, letting the uncooked egg run under; when of a creamy consistency roll and turn out

—Mollie Starr.

Beef Loaf

Three pounds roundsteak (chopped), one-half pound salt pork, one cup bread crumbs, two eggs, one-half cup milk, salt, pepper and sage or onion to taste, season pretty high, pack in square tin, grease tin first then wet with cold water, bake in a good oven from one and one-half to two hours, cover until last half hour.

-- Mrs. Carrie Ledgerwood.

Asparagus on Toast

Toast several slices of bread and crumb into a dish. Cook asparagus, seasoning with butter, cream, salt and pepper. Pour over crumbs and serve hot.

—Melvina Frances.

Mince Meat

One pound currants, one pound raisins, two and one-half pounds brown sugar, one pound suet, two and one half pounds lean beef, one-half peck apples, one-half pound citron, one half ounce cinnamon, one-fourth ounce cloves, one-fourth ounce allspice, ground, two nutmegs, two oranges, one lemon, juice of boiled meat, cider to make proper consistency.

—Mrs. G. K. Hartman.

Massage Cream

One ounce of oil of almonds, one-half ounce of spermaceti, one dram of white wax, two ounces rose water; melt white wax and stir in the other, stir quickly and constantly to prevent lumps. —Mabel Hayes.

Kraut Dumplings

Boil one quart nice kraut with meat bone, when meat is tender add dumpling made as follows: one cup sweet milk, one egg, one teaspoon baking powder, one tablespoon butter, mix to a rather firm dough, roll thin, cut in inch squares and drop into kraut, salt to suit taste, boil slowly for fifteen minutes. —Aunt Mary.

How to Cook Mushrooms

Split mushrooms open and let stand in salt water one hour, drain, flour well and fry brown in hot butter or lard, take out and arrange in a dish, pour one pint of rich milk in skillet let come to a boil, pour over the mushrooms, season with salt and pepper to taste.

—Pauline Kerlin.

Canned Beans

One-half gallon green beans, the more hulled ones the better, one quart water, one-half cup cider vinegar, one tablespoon salt, cook thirty minutes and can. —Sophia Keesling.

Gargle for Sore Throat

One pint hot water, one level teaspoonful salt, one level teaspoonful vinegar, a bit of potash and of camphor.

—Mrs. H. F. Shupe, Dayton, Ohio.

Food for Babies

Sew one quart of flour in a muslin sack, just large enough to hold it and boil constantly for twelve hours. Let stand until it is perfectly cold remove with a knife the colored substance. This leaves it hard and white. Grate and run through a sieve; use three teaspoonfuls of flour, three of sugar, and stir to a paste then stir to a pint boiling rain water, and add a pint of very sweet milk, new is best. This is a grand food and has proved very successful for me. —Mrs. Walter Ritchie, Springport, Ind.

Maple Syrup

One cup brown sugar, one cup granulated sugar, one cup water. Boil until done, without stirring. When cold, flavor slightly with vanilla.

—Lizzie Sheets.

Nut Sandwich

Slice bread very thin, spread with butter and salad dressing, add to this nuts that have been well rolled. Nuts and dressing may be used to suit taste.

—Mrs. W. H. Barton.

Egg Sandwiches

Chop one dozen hard boiled eggs, one-half of a small onion or the juice of a whole one, salt and pepper, then add the following dressing: yolks of two eggs, one even teaspoonful corn starch, one and one-half tablespoonfuls sugar, one-fourth teaspoonful celery salt, one-half cupful cream (or milk and lump of butter), one-fourth cupful vinegar. Cook until it thickens, spread bread with butter and then with the egg mixture. This is sufficient for forty sandwiches.

—Mrs. Mary R. Albert, Dayton, Ohio.

Canned Green Beans

String and break and fill cans. Put on rubbers and lids and set in vessel of cold water. Steam three hours. Tighten lids and steam one hour longer.

—Mesdames Julia Crittenberger, Sarah Trout.

Honey

One and one-half pints boiling water, one-third ounce pulverized alum when dissolved add four pounds white sugar, stirring all the time until dissolved, boil three minutes. Five drops of rose oil, one-half pint alcohol added together then put two teaspoonfuls in above syrup.

—Maggie Painter.

Parched Walnuts

Into a frying pan put one tablespoonful of butter, when smoking hot, throw in one quart of English walnut kernels (not chopped). Stir constantly until the kernels are a delicate brown. Pour out on brown paper and sprinkle with salt. Serve cold on small dish.

—Mrs. R. H. Tomkins, Whittier, Cal.

For Preserving Hams

Four pints powdered salt, two pints A sugar, two tablespoons cayenne pepper, mix thoroughly and add enough water to make paste, put on meat and wrap in heavy paper and cloth and hang up. This is sufficient for two large hams.

—Mrs. Nancy Miller.

Quince Honey

Four pints of granulated sugar, one pint of water. Let sugar and water boil then add four medium sized quinces grated. Let boil five minutes.

—Jennie Clevenger, Mahala Davis.

Spiced Pears or Peaches

One pint good cider vinegar, two pints sugar, cinnamon and cloves to suit taste, put the vinegar, sugar and spices together, and let it come to the boiling point, then put in the fruit and boil till tender.

—Mrs Sarah Huffman.

Oyster Rarebit

One cup of oysters, two tablespoons butter, one-half pound of cheese cut line, one-fourth teaspoon salt, few grains cayenne, two eggs, six slices toast. Parboil the oysters and remove the tough muscle. Drain and reserve the liquor. Melt the butter, add the cheese, salt and cayenne. Beat the eggs, add the oyster liquor and add gradually to the melted cheese. Add oysters and serve on toast.

—Alta M. Markle.

International Popovers

Three cups of thrice sifted flour, three well beaten eggs, three cups sweet milk, salt to season. Bake in gem pans in quick oven; serve hot with sweetened cream or rich milk.

—J. M. Phillippi.

Orange Marmalade

This delicious preserve, which requires the greatest care in preparation, is made chiefly of sweet oranges, when they are plentiful and in the best condition. Pare the outer rind and the white inner skin from one-half dozen oranges, cut into small pieces and put into the preserving pan; cover with water and cook gently one-half hour. Then add one-half cup of lemon juice and one cup of sugar, or sweeten to taste, and cook fifteen minutes, then fill the marmalade pots.

—Mrs. L. A. Pickering, Whittier, Cal.

Saratoga Chips

The secret of preparing this dainty dish nicely, lies in cutting the slices to the thinness of heavy paper and soaking them in cold water, with a pinch of powdered alum added, not less than six hours. Moon, the originator, is said to have soaked them in ice water twelve hours. This is done to draw the starch from the potato. When you are ready to fry them, drain them from the water and dry with a cloth. Have not less than two quarts of hot fat, have it hotter than for almost any other dish. Do not attempt to fry too many at a time, as they cool the fat and the chips are greasy and lack crispness. A granite kettle is better than a frying pan, as in order to keep the fat of an even temperature, it will be necessary to move it from time to time. Allow the chips to fry six minutes after the "boiling up" has stopped, which always takes place when the potatoes are first put in. They should be crisp and a deep yellowish white, but not brown. Drain them on brown paper, dredge over with salt, and serve immediately in a hot, uncovered dish. —Selected.

A Sure Vine Bug Remedy

This is a sure vine bug remedy for the various insects that trouble squash, melons, cucumbers and other vines. In one quart of water dissolve a half teaspoonful of saltpeter and with this liquid sprinkle the vines every evening. If any bugs appear, next evening apply again. Do not apply in the heat of the day. —Mrs. Joseph Shafer.

Mayonnaise Dressing

Two tablespoons sugar, two teaspoons flour, one teaspoon salt, pinch of pepper and mustard; mix thoroughly, then break one egg into mixture and stir. Have one cup vinegar, weakened to suit the taste, boiling hot water, pour this over all, put on stove and cook until thick. When ready to use, take the required amount and thin with cream.

—Mrs. Harry Crow, Richmond, Ind.

Relish

Six red mangoes, four medium sized onions, pass through grinder pour over boiling water twice, drain, heat two and one-sixth cups vinegar, one cup sugar, one teaspoon salt, bring to boiling point, pour over mangoes and bring to boiling point also. Will keep without canning.

—Mrs. Ellie Steele.

Artificial Honey

One and one-half pints of water, let come to a boiling point, add one-third ounce of pulverized alum, when dissolved add four pounds of white sugar, boil three minutes then add two teaspoonfuls rose water.

—Chas. Cummins.

Grape Honey

Pick grapes from stem, press until the juice covers them, put into a thin muslin sack and let drip over night. Do not squeeze the sack. Take three times the amount of the juice of sugar, place on stove and let boil three minutes.

—Ethel Fadely.

Nice Way to Serve Eggs

Butter a pie pan and line with finely minced bread crumbs, break four or five eggs on the crumbs, salt and pepper add little minced ham if you have it. Bake five minutes in quick oven.

—May Cassada.

Hermits

One and one-half cups of brown sugar, two-thirds cup of butter, one cup of chopped raisins, one cup of English walnuts, chopped, three eggs, one teaspoon of soda dissolved in two tablespoons of sour milk or a little warm water, one teaspoon of vanilla, enough flour to make into a very stiff batter and drop with a teaspoon on greased pans, bake in rather slow oven; if they seem to fall use more flour.

—Mrs. A. E. Smith.

Pear Honey

Ten pears, five pounds sugar, three pints of water, make a syrup of the sugar and water then add the grated pears. Boil slowly until it drops from the spoon.

—Mrs. O. O. Inman.

Cheese Balls

Mix one tablespoon of flour, one and one-half cups of mild grated cheese, a quarter of a teaspoonful of salt, a dash of cayenne pepper. Beat whites of three eggs very stiff into the dry mixture, shape into balls and roll in cracker crumbs, then fry in deep fat and drain on brown paper.

—Mesdames A. S. Miller, Mary Cummins.

Mock Mince Meat

Three pints of water, two pints of sugar, one half pint of vinegar, one-half pound of seedless raisins, one half pound of apples chopped fine, butter the size of an egg, one teaspoonful each of cinnamon, cloves, spice, nutmeg, twenty-five crackers rolled fine. Mix and boil.

—Mrs. Sarah H. Powell.

Canned Pineapple

Quarter the pineapples and cut out the hard portion, then take a sharp knife and chip the pineapple out to the peeling. Have ready a thin syrup and drop the chipped pineapple in and cook until the syrup clears like water. Have cans ready and seal. One medium sized pineapple will fill one pint glass can.

—Mrs. Lert Fadely.

Face Wash

Three pints of rain water, two ounces of salts, boil down to one pint, add one-half teaspoonful rose water. Apply to face with hands, massaging until dry.

Hettie Pickenpaugh.

Raspberry Punch

Juice of two lemons, juice of two oranges, juice from one quart can of raspberries to one-half gallon of water, sweeten to suit taste.

—Cuba Ocker.

Baked Macaroni and Cheese

Cook macaroni in boiling salted water till tender, about twenty-five minutes; drain, put in baking dish, nearly cover with milk, bring to a boil on top of stove; season with salt, cayenne, mustard and a little butter, sprinkle the top with grated cheese, and bake till brown, or cover macaroni with white sauce, putting in layers of cheese, cover with buttered crumbs and bake till brown.

—Emma Smith

Grape Jelly

To one gallon of grapes after picking from the stems add one quart of cider vinegar, one ounce of whole cloves, one ounce of cinnamon bark, boil one-half hour, strain as for other jelly, boil twenty minutes then add six pints of granulated sugar, continue to boil twenty minutes, be sure it begins boiling before tining.

—Alice Pickering.

Lemon Filling for Cake

One-half cup granulated sugar, one tablespoon butter, one egg, grated rind and juice of one lemon, mix and boil until thick; sufficient for two layer cake.
—Mrs. H. G. Myers.

Stuffed Tomatoes

Take a sufficient number of fresh or hothouse tomatoes, remove the seeds and skin and place on ice until ready to serve. Chop enough celery to fill each tomato and mix with mayonnaise dressing. Serve on the delicate white leaves of lettuce.
—Mrs. Mary Albert.

Grape Honey

Squeeze juice from raw grapes, let juice stand until dregs settle to bottom of vessel, then drain off. To three quarts of juice add eight pounds of sugar, and boil five minutes.
—Tisa Abshire.

Macaroni Cutlets

One cup of macaroni, boil until tender and drain, one cup of milk, one tablespoonful of butter, two tablespoonfuls of flour. Boil until thick then take from fire and add salt, pepper and macaroni, when cool shape in cutlets and roll in cracker crumbs and fry.
—Bertha Myers.

To Cure Meat

Three ounces of pulverized saltpeter, two quarts of salt, one pound of brown sugar. Rub the meat with the mixture and let lay nine days, then repeat the process. Wash and dry the meat, pepper, hang up and smoke. For one hundred pounds.

NOTE—The amount of material required, as given in this receipt, is for two applications and should be equally divided for each application.

—Mrs. H. C. Wise.

Orange Filling

Take the juice of two oranges and grated rind of one, add a tablespoon of cold water and half cup sugar, mix a dessert spoon of corn starch in tablespoon of cold water, then stir in one egg yolk beaten thoroughly, put in orange juice and sugar, grated rind of orange, let come to boiling point, then pour the egg and corn starch, cook smooth then add the beaten whites, let cool before using.
—Mrs. Izora Jordan

Lettuce Sandwiches

A leaf of lettuce and mayonnaise dressing between slices of buttered bread.

—Mrs. J. A. Painter.

Amount of Sugar per Quart Jar

	Canned	Preserved
Cherries	4 oz	8 oz
Strawberries	8 "	12 "
Raspberries	4 "	6 "
Blackberries	6 "	9 "
Quinces	8 "	12 "
Pears	4 "	8 "
Grapes	4 "	8 "
Peaches	4 "	8 "
Pineapples	8 "	12 "
Crab apples	6 "	10 "
Plums	6 "	9 "
Rhubarb	8 "	12 "
Sour apples	6 "	9 "
Currants	8 "	12 "
Cranberries	8 "	12 "

—Selected.

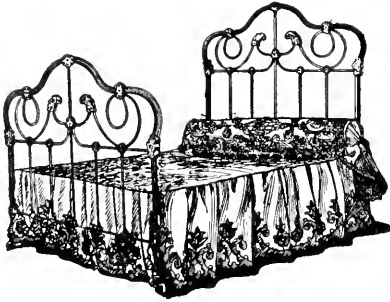
Preserving

Preserves require from three-fourths to one-half pound of sugar to each pound of fruit, and one-half cup of water to each pound sugar. The fruit should be simmered in the syrup until tender, a little at a time; skimmed out into the jars; when all are done the syrup should be brought to a boiling point, jars filled and sealed. Hard fruits like quinces should be first steamed or cooked in boiling water till tender. —Selected

Maple Sandwiches

Whip to a stiff froth the white of one egg and add it to one-half cup of shaved maple sugar, then add one-fourth cupful of chopped walnut meats, two tablespoonfuls of pulverized sugar and a teaspoonful of finely chopped candied orange peel. Spread between thin slices of bread and cut into dainty shapes.

—Mattie E. Craven.



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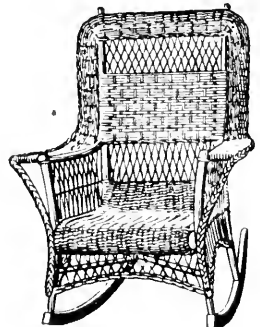
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Macaroni and Cheese

Boil macaroni in salt water twenty minutes, drain salt water off, a layer of macaroni, one of cheese, let the top layer be cheese, pour over this a cupful of cream, bake a light brown.

—Alice Wright.

A Substitute for Lard

Buy the fat of beef known as cod fat. This is the fat of the flank. Do not buy the kidney fat as that is very hard. Cut the fat in slices three-fourths of an inch thick, place in cold water for several hours to withdraw the blood then place in a covered pot or skillet over a medium fire, turning the pieces occasionally. When most of the fat is withdrawn pour into a vessel to cool, pressing the pieces with a fork or spoon to extract all the remaining fat. If the fat is well extracted the "cracklings" may be thrown away but if not they may be saved for greasing the griddle. If properly cared for this fat will be as soft and white as lard and may be used in the same way. Pie crust made from this is far sweeter and better than from any other fat. The writer has used this for twenty years.

—Mrs. L. E. Custer.

Deviled Cheese

One and one half cups grated cheese, two tablespoons olive oil, two tablespoons vinegar, one teaspoon dry mustard, one teaspoon Worcestershire sauce, salt and pepper to taste, crackers. Mix the cheese, mustard, salt and pepper. Add the oil and beat until creamy, then mix in the vinegar and sauce. Spread on hot, toasted crackers, or spread on ordinary crackers or toast, and heat for five minutes in a quick oven.

—Alice Brown.

Stuffed Tomato Salad

Six ripe tomatoes, one-half pint cream dressing, two cucumbers, lettuce, salt and pepper. Scald the tomatoes so that the skins can be easily removed. Cut a slice from the top of each, and with a small spoon remove the seeds. Peel the cucumbers and cut them into dice, season highly and mix with at least half the dressing. Fill the tomato cups with this and put another spoon of the dressing on top. Sprinkle a very little finely chopped parsley over and serve on a bed of lettuce leaves.

—Ethel Loring.

Spiced Plums

One pint of vinegar, add three pounds sugar, one teaspoon each of cloves, cinnamon and allspice, boil all together, have ready four quarts of plums, repeat the boiling of liquor each day for nine days and pour over the fruit hot, then seal.

—Sarah Whitworth.

Pickled Ripe Olives

Cover two gallons of ripe olives with strong lye water, let stand two weeks, or until the olives are no longer bitter; change lye water once in that time. Drain off lye water, and cover with fresh water, changing every day for one week. Drain again and cover with weak salt water for three days then put on a new weak brine to keep them in. Ready for use.

—R. H. Tomkins.

For Sugar Curing Meat

Four quarts salt, one pound brown sugar, one half pound saltpeter, one-half pound pepper. For two hogs.

—John Wilkinson.

Grape Honey

Three quarts of grape juice, eight pounds of granulated sugar, mash grapes and drain and cook. Cook as thick as desired.

—Mrs. Martha Abshire.

Pie Crust with Beef Fat

To one cup flour and half teaspoon of salt mix one-half cup of fat with a spoon or by the hand working fat and flour well together then add about one-third cup of warm water to make a soft dough. The dough should work easily into a mass and free from the pan. Flour the board lightly and roll thin. This will make one covered or two open pies. Watch your oven, do not let the crust brown too soon, it should puff up first.

—Mrs. L. E. Custer.

Marshmallow Frosting

Boil three-fourths of a cup of granulated sugar and one-fourth of a cup of milk, without stirring, about six minutes, or until the syrup threads. Cook and stir one-fourth a pound of marshmallows and two tablespoons of water over boiling water, until the mixture is smooth. Combine the two mixtures and beat until stiff enough to spread, after flavoring with half a teaspoon of vanilla extract.

—Mayme Keller.

Nut Bars

Two cups flour, one cup coarsely chopped nuts, one-half cup sugar, two tablespoons butter, one teaspoon Rumford baking powder, one-half cup milk, one egg, pinch of salt. Sift flour, salt and baking powder into a bowl; rub in the butter and add the nuts and sugar. Mix to a rather stiff dough with the egg and milk, turn on to a floured board and roll out two-thirds of an inch thick. Cut into bars of convenient size and fry in hot fat until golden brown.

—Ella M. Cash.

Chocolate Cookies

One half cup butter, one cup sugar, one egg, well beaten, one-fourth teaspoon salt, two ounces chocolate, melted, two and one-half scant cups flour, two level teaspoons Rumford baking powder, one-fourth cup milk. Cream the butter, add sugar gradually, egg, salt, and chocolate. Beat well and add flour and baking powder sifted together thoroughly, alternately with milk. Chill, roll very thin, then shape with a small cutter first dipped in flour, and bake in a hot oven.

—Edna M. Fisher.

Pickle Meat

Seven pounds of salt, five pounds of C sugar, two ounces of saltpeter, seven gallons of water. Boil all together and skim, let get cold then put over the meat; this is for one hundred pounds of meat

—Mrs. George Zollman.

How to Cook New Potatoes

Wash, scrape, boil ten minutes, pour off broth, cover with more water add salt, pepper and thicken with two teaspoons of flour, one pint of sweet cream and let boil, or when cooked and drained, put in skillet with hot butter, cover over and shake till brown.

—Alice Kerlin.

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Fried Ham Sandwiches

One cup chopped boiled ham, one teaspoon made mustard, one teaspoon chopped parsley, one teaspoon onion juice. Mix all well together; spread between layers of bread. Dip each sandwich in a batter made by mixing one tablespoon of flour, half a teaspoon of Rumford baking powder, one egg and one cup of milk. Fry in hot butter or drippings and serve with tomato sauce.

—Carrie V. Pritchard.

Dreams

Place a layer of cheese between thin slices of bread and fry quickly in butter until a delicate brown on both sides. Eat at once.

—Mrs. J. C. Daniels.

To Make Mush

Let the water boil, then sift meal sufficient to thicken the amount desired, mix meal in cold water and stir into boiling water, keep stirring until thoroughly boiled then let boil one hour slowly.

—Mrs. J. T. Englerth

Cocoanut Salad

One-half cocoanut, grated, two apples, pared, cored, chopped, one cup celery, chopped, two tablespoons onions, chopped, one tablespoon parsley, coarsely chopped, three Chili peppers. Mix, cover with two measures French dressing, chill and serve in lettuce shells or in scooped out tomatoes.

—Chloe Farney.

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Boiled Bass, or other Fish

Put sufficient water in pot to enable fish, if alive, to swim easily. Add one-half cup vinegar, one teaspoon salt, one onion, one dozen whole black peppers, one blade mace. Sew up fish in piece of clean net or muslin, fitted to shape. Heat slowly for first half-hour; then boil eight minutes, at least, to pound, quite fast. Unwrap, and pour over it cup of drawn butter, based upon the liquor in which fish was boiled, with juice of one-half lemon stirred into it.

— Selected.

Jams

Jams are usually made with small fruits or with chopped large fruits; they are cooked with an equal weight of sugar till rich and thick, then put into tumblers or small jars and sealed.

— Selected.

Fondant for Candies

Take two pints of granulated sugar, one-third teaspoonful cream of tartar and one cup water. Cook until you can gather it up into a very soft ball when dropped in a tin cup of cold water. Cool until it will crinkle on top when dish is tipped to one side. Stir until it creams, then put on dough board and knead with the hands. When making nut, cocoanut or chocolate put them in before stirring

—Mrs. O. D. Sanders.

Lemon Jelly

Grated rind and juice of one lemon, two eggs, one spoon butter, two spoons boiling water, stir sugar and lemon together then add eggs butter and water.

—Mrs. Maggie Painter.

Salted Almonds

Blanch half a pound of almonds by pouring over them one pint of boiling water; let stand three minutes. Drain and cover with cold water. Remove the skins and dry the almonds on a towel. Fry in hot fat, using equal parts of butter and lard. Drain on brown paper and sprinkle with salt.

—Selected.

Pork Sausage

Take thirty-two pounds of ground meat, six tablespoonfuls of salt, six tablespoonfuls of sage, twelve tablespoonfuls of pepper, and eight tablespoonfuls of ground allspice. Mix thoroughly.

—S. E. B.

Cheese Straws

Roll paste one-fourth inch thick, sprinkle one-half with grated cheese, to which has been added a few grains of salt and cayenne, fold, press edges together, fold again, roll out one-fourth inch thick, sprinkle with cheese and proceed as before, repeat twice, cut in strips five inches long, one-fourth inch wide, bake eight minutes in a hot oven. —H. J.

Plain Rarebit

One half pound cheese cut fine, two tablespoons butter, one-fourth teaspoon salt, a few grains cayenne, one-half cup thin cream, two egg yolks, twelve zephyrettes (crackers). Melt the butter, add the cheese, salt and cayenne. When the cheese is nearly melted, add gradually the cream and the egg yolks slightly beaten. Pour over the crackers.

—Mary T Thornburg.

Peanut Cookies

One tablespoon butter, two tablespoons sugar, two tablespoons milk, one egg, well beaten, one-half cup flour, one-half level teaspoon Rumford baking powder, one-half teaspoon salt, one-half cup finely chopped peanuts. Cream the butter, add the sugar, milk and egg. Sift together thoroughly the flour, baking powder and salt, and add to the mixture, then add the peanuts. Drop by teaspoonfuls on an unbuttered tin one-half inch apart; place one-half peanut on each and bake in a slow oven.

—Agnes L.

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Meringue

Whites of two eggs, two tablespoonfuls of powdered sugar, a few drops of lemon juice or vanilla. Beat the whites till stiff, add sugar gradually, continue beating, add flavoring and spread on the pie, bake in a slow oven fifteen minutes. If cooked quickly and too long the meringue is tough. —Selected.

Jellies

Use equal parts of sugar and drained fruit juice. Mash and heat berries till juice runs readily, then turn into bags of unbleached muslin or two thicknesses of cheese cloth and let drip. Measure juice and sugar. Boil juice twenty minutes. Have sugar in shallow pan, heat through in open oven. Add to boiling juice, boil up once, take off fire and put into tumblers. Fruit like apples and quinces should be chopped and covered with water, then simmered till tender before turning into jelly-bags. —Selected.

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Spiced Fruits

These are also called sweet pickled fruits. For four pounds prepared fruit allow one pint vinegar, two pounds brown sugar, one-half cup whole spices—cloves, allspice, stick cinnamon and cassia-buds. Tie spices in thin muslin bag, boil ten minutes with vinegar and sugar. Skim, add fruit, cook till tender. Boil down syrup, pour over fruit in jars, and seal. If put in stone pots, boil syrup three successive mornings and pour over fruit. Currants, peaches, grapes, pears, and berries may be prepared in this way, also ripe cucumbers, muskmelons, and watermelons.

—Selected.

To Broil Fish

Clean, wash and wipe dry. Split so that when laid flat the backbone will be in middle, or take the backbone out. Sprinkle with salt and lay, inside down, upon a buttered gridiron over a clear fire until it is nicely colored, then turn. When done, put upon a hot dish, butter plentifully, and pepper. Put a hot cover over it and send to table. --Selected.

Creamed Fish

Steam two pounds codfish, break in flakes, removing bones and skin. Make one pint of white sauce(see Meat and Fish Sauces) Grease a baking dish, fill with alternate layers of fish and sauce, seasoning with salt, pepper, chopped parsley, and lemon juice or a few drops of vinegar. Mix together one cup dry bread crumbs and three tablespoons melted butter; spread over top and brown in quick oven. This may be varied by using tomato, bechamel, curry, or any other sauce, or by adding grated cheese or sliced hard-boiled eggs to the white sauce; by baking in shells or patty-pans in place of the deep dish or by covering with mashed potato or biscuit crust instead of crumbs.

—Selected.

Broiled Salt Mackerel

Freshen by soaking it over night in water, taking care that the skin lies uppermost. In the morning dry it without breaking, cut off the head and tip of the tail, place it between the bars of a buttered fish gridiron, and broil to a light brown; lay it on a hot dish, and dress with a little butter, pepper, and lemon juice, vinegar, or chopped pickle.

—Selected.

Apple Snow

Core, quarter, and steam three large, sour apples. Rub through sieve, cool; whip whites of three eggs to very stiff froth with one-half cup powdered sugar, gradually add apple, and whip long time till white and stiff. Pile in dish, garnish with dots of currant jelly. —Selected.

Pigs in Blanket

Drain any number of oysters required and throw them into cold water for a moment, then drain again. Wipe each oyster carefully on a soft linen cloth; slice some bacon as thin as possible, allowing a slice for each oyster. Place a slice of bacon on the palm of the hand, put an oyster on it and fold the bacon in such a way that the ends come together; then run an ordinary wooden toothpick through both the bacon and oyster. Place a few at a time in a hot skillet, brown first on one side and then on the other. Serve hot. —Selected.

Spiced Cherries

Seed cherries and let stand over night in cold water to toughen. To each gallon of the seeded fruit, use three pints sugar and one pint vinegar, heat and pour over. Pour off the liquid and re-heat each morning for nine mornings. Put spices in a bag, and heat with fruit on last four mornings. Seal. —Mrs. O. D. Sanders.

A Nice Way to Cook Dried Peaches

Clean and wash in cold water, then pour boiling water over them and let stand ten minutes, rub hard with the hands then rinse in cold water, cover with cold water and cook slowly adding hot water as needed, add sugar a few minutes before they are done, a few raisins added makes it very nice. —Mattie Bates.

Salted Cherries

Select large, perfect fruit and remove the stems. Fill a one-quart fruit jar with cherries, half cover them with cold water, then pour enough vinegar in the jar to fill; lastly add a tablespoonful of salt. Seal. While these cherries are easily prepared, they are delicious, and can be used as a substitute for olives. —B. B. W.

A New Sandwich

One-half cupful scalded milk, one-half cupful of boiling water, one-half tablespoonful of lard, one-half tablespoonful of butter, two tablespoonfuls of molasses, three-fourths of a teaspoonful of salt, one half a yeast cake dissolved in two tablespoonfuls of lukewarm water, one-half cupful of white flour and enough entire wheat flour to knead, and one cupful of English walnut or pecan nut meats broken in pieces. The result is more satisfactory if the nut meats are added while kneading after the first raising. When this bread is twenty-four hours old, slice as thin as possible, spread sparingly and evenly with creamed butter, and put orange marmalade between slices. Remove crusts, cut in triangles or any desired shapes, and garnish with halves of nut meats, which need a bit of butter on their under surfaces, to keep them in place. To keep moist, pack the same as other sandwiches. If orange marmalade is not procurable, make the sandwiches without it, and even then you will have a delicious novelty.

—Selected.

An Original Chicken Dressing

Have one-quarter cup of lard in a skillet and let boil; stir in sifted corn-meal as long as there is enough lard to keep it from burning, then break up stale biscuit and add to this. Add broth from the chicken sufficient to moisten the mixture; break in two eggs. Let cool sufficiently to bear hands in it, work out in balls, and have ready one-quarter cup of butter in the skillet boiling hot. Put in the dressing and fry brown on both sides, then sprinkle flour in the butter while the dressing still remains in the skillet and pour in chicken broth till enough gravy is made to cover the dressing. Use salt and pepper to taste. This is much better than baking the dressing in the chicken, as it dries out in the baking. The fowl is placed in the platter and the dressing put around it.

—Lena Moore Henley.

Codfish Balls

Put fish in cold water, set on back of stove; when water gets hot, pour off and put on cold again until fish is fresh enough; then pick it up. Boil potatoes and mash them; mix fish and potatoes together while potatoes are hot, taking two-thirds potatoes.

—Selected.

Broiled Halibut

Slices of halibut, salt, pepper, butter. Cut the slices of fish about an inch thick, season with pepper and salt, and lay them in melted butter one-half hour, allowing 3 tablespoons of butter to a pound of fish, then roll them in flour, and broil about twenty minutes. Serve very hot.

—Selected.

Canning Peas at Home

The surplus peas from the garden can be canned for the winter in the following way: Fill the jars with the peas, then fill with cold water and lay on the tops. Place straw or boards in bottom of the wash boiler, stand the jars on this, and pour enough cold water in the boiler to come half way up the jars. Put the boiler on the stove with the lid tightly closed and boil three hours. When the jars are taken out see that they are full to overflowing and screw the lid on tight.

—Selected.



I want to remind the readers of this Book that the best and cheapest place to buy **Notions, Ladies and Gents Furnishings, Stationery, Post Cards**, in fact most anything you want in the Novelty line is at **Cassada's** place, where **Bargains are always to be had.**

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Middletown, Ind.

Things Worth Knowing

Cake Baking

When baking a delicate white cake, set a vessel of water in the oven, it will keep it from browning too brown.

Tar, or Buggy Grease

To remove, rub well with lard then wash out with soap suds.

White Furs, White Shawls, etc.

Cover with corn meal, let stand for four or five days, shake out, hang in the wind, they will look like new.

Croup

Cover the throat and chest well with a cloth wrung out of cold water, then wrap the child in a blanket and keep warm, relief will come in a few minutes. Powdered alum, one fourth teaspoonful in white of egg is very good as it will cause the phlegm to be thrown up.

Iron Rust

Get one-half ounce of oxalic acid in small pieces, in vial and keep corked, when needed dissolve one-half teaspoonful with two or three table-spoonfuls of boiling water, and dip the spot into it or wet with rag; as soon as the rust is bleached out, wash the article right out in clean water to keep acid from injuring the goods. Applications of lemon juice and salt is good, laying the goods out in the sun, or holding over the spout of a boiling tea-kettle

Mildew, to Remove

Cover the spot with soap and salt, that has been mixed and wet just enough to spread, lay out on the grass over night, if not removed, repeat the process, a sure thing.

When Freezing Ice Cream

Pack and fill the freezer with fine ice and salt, then pour in cold water until it runs out at the drain in the side of the freezer. Turn the crank of the freezer rapidly, but not too fast, and in five minutes or less the cream will be frozen and of a fine grain.

—L. L. L.

To Peel Oranges

If you will pour scalding water over oranges and let them stand five minutes you will save time in peeling them. The thick white inner skin, usually so hard to get off, will adhere to the peel and come off with it, leaving the fruit beautifully clean and ready to slice.

To Remove Ink from Wash Goods

Melt a piece of tallow, and plunge the ink spot in the hot fat, then wash the article, and all traces of the ink will be gone. If the article be colored or will not wash, drop melted wax on the spot, let it harden, then remove with a knife. The ink will be soaked up by the wax. If a shadow of wax or stain remains, put a piece of blotting paper over the place and press with a hot iron.

—Mrs. H. B.

Cough Syrup

Juice of six lemons, one pound of strained honey, one ounce glycerine, one quart whiskey, mix, bottle, and take one tablespoonful three times a day.

—S. P. Ledgerwood.

Kerosene for Burns

Few people seem to know the value of kerosene for burns. If possible, immerse the burned part in kerosene for ten or fifteen minutes; if not, cover it closely for some time with a cotton cloth saturated with kerosene, and you will be surprised how soon the soreness will leave, never to return.

—M. S. Van P.

To Clean Tan Shoes

A piece of lemon rubbed briskly on tan or brown shoes will effectually remove all dark stains, such as those from coal, soot, etc. After cleaning, wipe the lemon off the shoes, let dry, and then polish with the usual polish. The bright, new appearance of the shoes is very gratifying.

—Mrs. F. H. P.

Fruit Stains

Pour boiling water through the article which has been stained before it is put into the regular wash.

Stings of Bees, etc.

Wet the place and cover with soda, or wet with amonia.

Bruises

Cover with butter as soon as possible, will prevent the bruised part from coloring.

Ink Spots on Carpet or Clothing

Wash as soon as possible in milk (sour milk is best) and rinse in clear water.

Soot

If soot falls on the carpet lay a paper near it and fan the soot onto it, if the least particle remains cover with bran or meal and brush up, then rub with dry cloth.

Washing Windows

Use a tablespoonful of kerosene (instead of soap) to a gallon of water and see how the windows sparkle.

To Clean Clothing

To clean a skirt or pair of pants, pour one gallon of gasoline into a vessel and dip the garment up and down, examine and if needed rub the soiled places gently, hang up to the clothes line and let drip, do not wring, it will not injure or shrink the finest fabric or most dainty color,—do not attempt this work in the house as it is positively dangerous.

Flavoring Strawberry Preserves

When making strawberry preserves add a little pine-apple and it will give a delicious flavor. Squeeze the pine apple through a cloth.

—Mrs. J. H. Painter.

To Cut Bread or Cake

When about to cut new bread or cake, heat the knife very hot; this will prevent its crumbling.

Some Uses of Salt

For removing egg stains from silver, salt applied with a soft cloth will act like magic.

If salt is rubbed on fruit stains when they are fresh all trace of them will disappear in the washing.

A pinch of salt added to the whites of eggs will cause them to whip in half the time usually required.

A pinch of salt added to ground coffee just before the cooking accentuates the natural flavor of the berry and gives "body" to the drink.

Greens used for salads should be thoroughly rinsed in salt water to dislodge possible insects or their eggs too small to be seen by the naked eye when picking over the greens.

Sprinkle salt over a dingy carpet before sweeping and the transformation wrought will convince the most skeptical of the value of salt as a cleanser all along the line.

Everybody knows, or at least should know, that nothing is so effectual for putting out fire in a burning chimney as salt. To kill weeds apply boiling hot salt water in liberal quantities. To remove grass from brick walks sprinkle freely with salt and let stand several days.

Renovating Soap

Good for cleaning spots from clothing, grease from coat collars, etc. Ivory soap one-fourth pound, alcohol one ounce, beef gall two ounces, saltpeter one-fourth ounce, borax one-fourth ounce, sulphuric ether one-fourth ounce, spirits of turpentine one-fourth ounce, camphor gum three drams, pipe clay one dram, common salt one small teaspoonful. Mix the pipe clay into beefs gall, the camphor into the alcohol, pulverize, saltpeter and borax, after two or three hours, slice the soap into a porcelain kettle, with the gall mixture and place over a slow fire, stirring until melted, remove from fire, add all the other ingredients, stir until mixed, put into a glass fruit jar, as it soon hardens, keep lid screwed on tight as it loses strength by evaporation; keep in a dark closet as light injures it. To use, take out a tablespoonful, dissolve it in a quart of boiling water, use as hot as possible by dipping an old brush or cloth in the hot liquid and rubbing the soiled spots, dry quickly.

Preserve Flowers

To preserve flowers in water, mix a little carbonate of soda in the water, and it will keep the flowers a fortnight.

Table of Measures

Two saltspoons make one coffeespoon.
Two coffeespoons make one teaspoon.
Four teaspoons (liquid) make one tablespoon.
Three teaspoons (dry) make one tablespoon.
Four tablespoons (liquid) make one wineglass.
Two wineglasses make one gill.
Two gills ($\frac{1}{2}$ pint) make one cup.
Two cups make one pint.
Four cups make one quart.
One cup butter (solid) makes one-half pound.
One cup granulated sugar makes one-half pound.
One round tablespoon butter makes one ounce.
A dash of pepper is quarter of a saltspoon.

Time for Cooking

Loaf bread 40 to 60 minutes.
Rolls and biscuit 10 to 20 minutes.
Graham gems 30 minutes.
Gingerbread 20 to 30 minutes.
Sponge cake 45 to 60 minutes.
Plain cake 30 to 40 minutes.
Fruit cake 2 to 3 hours.
Cookies 10 to 15 minutes.
Bread pudding 1 hour.
Rice and tapioca 1 hour.
Indian pudding 2 to 3 hours
Steamed pudding 1 to 3 hours.
Steamed brown bread 3 hours.
Custards 15 to 20 minutes.
Pie crust about 30 minutes.
Plum pudding 2 to 3 hours.

Time for Cooking Vegetables

Potatoes, boiled, $\frac{1}{2}$ hour.

Potatoes, baked, 1 hour.

Sweet Potatoes $\frac{3}{4}$ hour.

Turnips 2 hours.

Beets $1\frac{1}{2}$ hours.

Parsnips 1 hour.

Carrots $1\frac{1}{2}$ hours.

Cabbage, boiled, 2 hours.

Cabbage fried, $\frac{1}{2}$ hour.

Corn $\frac{1}{2}$ hour.

String beans 3 hours.

Dry beans, boiled, 3 hours.

Dry beans, baked, 5 hours.

Asparagus $\frac{1}{2}$ hour.

Green peas $\frac{1}{2}$ hour.

Antidotes for Poisons

First—Send for a physician.

Second—Induce vomiting; by tickling throat with feather or finger; drinking hot water or strong mustard and water. Swallow sweet oil or whites of eggs.

Acids are antidotes for Alkalies, and vice versa.

Special Poisons and Antidotes

Acids, Muriatic, Oxalic, Acetic, Sulphuric (Oil of Vitriol), Nitric (Aqua Fortis).—Soap suds, magnesia, lime water.

Prussic Acid—Ammonia in water. Dash water in face.

Carbolic Acid—Flour and water, mucilaginous drinks.

Alkalies, Potash, Lye, Hartshorn, Ammonia.—Vinegar or lemon juice in water.

Arsenic, Rat Poison, Paris Green.—Milk, raw eggs, sweet oil, lime water, flour and water.

Bug Poison, Lead, Saltpetre, Corrosive Sublimate, Sugar of Lead, Blue Vitriol.—Whites of eggs, or milk in large doses.

Chloroform, Chloral, Ether.—Dash cold water on head and chest. Artificial respiration.

Carbonate of Soda, Copperas, Cobalt.—Soap suds and mucilaginous drinks.

Iodine, Antimony, Tartar Emetic.—Starch and water astringent infusions. Strong tea.

Mercury and its Salts.—Whites of eggs, milk, mucilages.

Opium, Morphine, Laudanum, Paregoric, Soothing Powders or Syrups.—Strong coffee, hot bath. Keep awake and moving at any cost.

In Case of an Accident

Immediately send for a physician, while waiting for him proceed as follows:

Drowning—Loosen clothing. 2 Place patient face down with head and shoulders low. 3 With finger, clear mouth of foreign substances. 4 Press firmly on back and sides of chest to expel water. 5 Draw tongue well out of mouth and keep it so by tying string over it and under lower jaw. 6 Turn patient on back with tightly rolled coat under shoulders. 7 Kneel on patient's head, grasp arms below elbows and draw them above patient's head making the forearms touch ground. 8 Push the arms forward, cross them over the lower part of the chest and press firmly. 9 Repeat these movements eighteen times a minute. 10 Every two minutes turn patient on face and press firmly on back and sides of chest to expel water. 11 Others should replace wet clothes with dry ones and make hot applications. 12 Continue these measures at least two hours. 13 When patient begins to breathe give stimulant, hot drinks, and rub legs upward, vigorously.

Burns and Scalds—Cover with Cooking Soda and lay wet clothes over it. White of eggs and Olive Oil. Olive or Linseed Oil, plain, or mixed with Chalk and Whiting.

Lightning—Dash cold water over person struck

Sunstroke—Remove patient to shady place, apply ice to head and neck, sponge body with cold water.

Mad Dog or Snake Bite—Tie band above wound and burn with iron at white heat; or cut out wound, making it bleed freely and then apply nitric acid.

Venomous Insect Stings, etc.—Apply weak Ammonia, Oil, Salt water or Iodine.

Fainting—Place flat on back; allow fresh air, and sprinkle with water.

Tests of Death— Hold mirror to mouth; if living moisture will gather. Push pin into flesh; if dead, the hole will remain; if alive, it will close up.

Cinders in the Eye— Roll soft paper up like a lamp lighter and wet the tip to remove, or use a medicine dropper to draw it out. Rub the other eye.

Uses of Lemons

Lemon juice and salt will remove iron rust.

Gargle a bad sore throat with a strong solution of lemon juice and water.

A hot lemonade, taken before going to bed, will cure a cold on the lungs.

To keep lemons fresh a long time, invert over them a glass dish that fits closely.

A cloth saturated in lemon juice and bound about a cut or wound will stop its bleeding.

A strong, unsweetened lemonade taken before breakfast, will prevent and cure a bilious attack.

Lemon juice is much nicer for salads than vinegar. This is especially true of fruit salads.

Lemon juice mixed very thick with sugar will relieve that tickling cough that is so annoying.

For hoarseness, beat up the white of an egg, flavor with lemon and

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sugar and take some occasionally.

The juice of half a lemon in a cup of black coffee, without sugar, will cure sick headache.

Lemon juice added to fruit juices that do not jell readily, such as cherry, strawberries, etc., will cause them to jell.

To relieve rheumatism, add lemon juice to milk until it curds; then bind these curds upon the swollen parts.

Lemon Extract—Let stand the rind of four grated lemons in half a pint of alcohol for about three weeks. Drain off the fluid, bottle and cork, and you have a finer extract than you can buy at the stores

Things to Remember.

To prevent salt from becoming damp or hardening in the shaker place a few grains of rice in shaker when filling.

—

In flavoring puddings, if the milk is rich, lemon flavoring is good; but if the milk is poor, vanilla makes it richer.

—

To keep the flies on the screen door from coming inside rub the door with kerosene; the flies do not like the odor. A cloth saturated with kerosene in a room drives flies to the floor.

—

Delicate blues and pinks can be laundered without fading, in the following way: One teaspoonful of turpentine put into half a gallon of water. Wet the goods in this and hang in the shade to dry.

—

An easy and convenient way to remove the silk from sweet corn is to use a small vegetable scrub-brush.

—

If any member of the family is very sick at the stomach, beat up the white of an egg and let him swallow it. It acts like a charm.

—

A very valuable remedy for cases of proud flesh, an obstinate out-growth of flesh from small sores, consists of alum. A lump of alum is placed upon a heated stove just hot enough to enable it to turn to dry powder. The powder placed on the affected part repeatedly and covered

with a bandage can be relied upon to effect a speedy and inexpensive cure. It has never failed to cure when even the services of a physician were vainly resorted to. —A. A. H.

Rice has a finer flavor if washed in hot water instead of cold, before cooking.

The smaller a roast of meat, the hotter should be the oven at first, that the least possible amount of its delicate juices may escape.

Bread should never be covered with a cloth when taken from the oven, but laid on the side and allowed to become perfectly cold; then keep in a closely covered tin box, without any wrappings.

A spoonful of vinegar put into the water in which meats or fowls are boiled makes them tender.

When corks swell and are too large for a bottle throw them for a few minutes into a basin of boiling water. They will then soften.

The best way to freshen home made bread so that it is as good as new is to dip the loaf in cold water, put it in a pan and bake it until it is heated through. Then wrap in a damp cloth, and when cold it is as good as when first baked.

A good bath for tired, swollen feet is to bathe the feet in a bath with alum, one ounce; rock salt, two ounces; borax, two ounces; using one teaspoonful to each quart of water. Bathe the feet in this water every night for a week.

If grease is splashed on a stove, a little salt sprinkled on it prevents any unpleasant smell.

A little vinegar kept boiling on the stove while onions or cabbage are being cooked will prevent the disagreeable odor going through the house, or a small pinch of carbonate of soda in the water preserves the color of vegetables and lessens the unpleasant odor of cabbage and onions when cooking.

How to Cook a Husband

A good many husbands are utterly spoiled in the cooking. Some women set them constantly in hot water; others let them freeze by carelessness and indifference. Some keep them in a pickle all their lives. It is not reasonable to suppose that any husband can be tender and appetizing treated in this way, but they are really delicious when properly prepared. In selecting your husband you should not be guided by the silvery appearance, as in buying mackerel, nor by the golden tint, as in picking salmon. Be sure to select him yourself, as tastes differ. Do not go to market for him. The best are always brought to your door. But it is far better to have none unless you will patiently learn how to cook him.

A preserving kettle of the finest porcelain is best; but if you have nothing but an earthen pipkin, it will do, with care. See that the linen in which you wrap him is nicely washed and mended, with the required number of buttons and strings securely sewed on. Tie him in the kettle by a strong comfort cord. The duty cord is breakable and apt to let him fly out of the kettle and become burnt and crusty on the edge. Of course you know that, like a crab or lobster, you have to cook him alive. Set him near a clear, steady fire of love, neatness and cheerfulness. If he sputters and fizzles, do not be anxious. Some do this until they are quite done. Add a little sugar in the form of what confectioners call kisses, but no vinegar or pepper on any account. A little spice will improve him, but it must be used with judgment. Do not stick any sharp instruments into him to see if he is becoming tender. Stir gently, watching the while lest he lie too flat and too close to the kettle, and so become flabby.

If thus treated you will find him digestible, agreeing nicely with you and the children. He will keep as long as you like, unless you become careless and set him in too cold a place.

—Woman's Home Companion.



MENU

Picnic Lunches

No. 1.

Ham Sandwiches		Hard-Boiled Eggs
	Cake	
Cold Chicken		Bread and Butter Sandwiches
		Apple Pie
Celery		Buttered Rolls
Deviled Eggs	Jelly Cake	
Cold Soft-Shelled Crabs		Lettuce Sandwiches
	Ginger Snaps	

No. 2.

Tongue Sandwiches		Dill Pickles
	Fruit Cake	
	Crackers and Cheese	
	Mince Pie	
Cold Veal Loaf		Bread and Butter Sandwiches
	Apple Tart	
	Fried Egg Sandwiches with Curled Bacon	
Oranges		Lady Fingers

Luncheon

No. 1.

Decorations—Pink and White Carnations at each Plate. Pink Roses in center bowl.

Pink Salad	Slaw	Cold Tongue
Creamed Potatoes		Fried Chicken
Rye Bread	Salmon Salad	Vienna Rolls
Lettuce		Spiced Cherries
Peaches	Mixed Cakes	Coffee
Candies		Ice Cream

No. 2.

Decorations—Bittersweet Berries and Ferns.

Bullion	Wafers	Olives
Oyster Patties		Shrimp Salad
	Minced Ham Sandwiches	
Fig Ice Cream		Angel Food Cake
Salted Peanuts		Coffee

No. 3.

Decorations—Ferns, Violets.

Blue Points		Salted Wafers
Slaw		Stuffed Olives
Toasted Bread and Creamed Chicken		Brown Bread
Cheese Straws		Peanut Sandwiches
Sliced Tomatoes		Mayonnaise
Macaroons	Angel Food Cake	Coffee

No. 4.

	Bullion	
Broiled Chops		Bread Sticks
Creamed Potatoes		Celery Salad
Wafers		Cheese
	Coffee	

No. 5.

(AID SOCIETY)

	Hamburg Sandwich	Pickle
	Baked Beans	
Apple Pie		Cooky
	Coffee	

No. 6.

(MISSIONARY)

	Cheese Sandwich	Pickle
	Fruit Salad	
Cake		Coffee

No. 7.

(FOURTH OF JULY)

	Creamed Ham Sandwich	Celery
	Hard Boiled Eggs	Beet Pickles
	Ribbon Cake	
	Ice Cream	Ice Tea

 No. 8. (WASHINGTON BIRTHDAY)

Hot Rolls		Creamed Chicken
Cheese	Pickles	Celery
	Candied Cherries	
Cookies (cut in shape of hatchet)		Coffee

 RECEPTION

Orange Baskets		Macaroons
Lemon Ice		Angel Food Cake
Lady Fingers		Ice Cream
	Coffee	

Chicken Sandwiches	Stuffed Olives	Shrimp Salad
Cheese Straws		Salted Almonds
Mixed Cake	Fruit	Coffee

Strawberry Sherbet		Candied Grapes
	Angel Food Cake	
Ice Cream		Salted Almonds
Fruit Cake		Candies
	Coffee	

Club Lunches

No. 1.

Nut Sandwich	Sweet Bread and Cucumber Salad
	Fancy Cakes
Frozen Fruits	Ginger Punch

No. 2.

Chicken Salad	Pinoles
	Nasturtium Sandwiches
Charlottes	Fancy Cakes
Russian Ice Tea	Coffee

No. 3.

Sliced Veal Loaf	Sliced Tongue
Cress Sandwiches	Cheese Sandwiches
Olives	Salted Peanuts
Vanilla Ice Cream	Pineapple Ice
Delicate Cake	Cheese Straws
Strawberries	Fancy Cake
	Coffee

Thanksgiving Dinner

Oyster Soup	Celery	Chili Sauce
Roast Turkey with Cranberry Sauce		
Sage Dressing	Sweet Potatoes	
Chicken Pie	Cold Slaw	
Lucania Potatoes	Pickle	Baked Beans
Pumpkin Pie	Baked Apples	
Devil's Food Cake		
Tea	Coffee	

Christmas Dinner

Creamed Tomato Soup	Mixed Pickle	
Roast Turkey with Currant Jelly		
Oyster Dressing	Pickles	Celery
Creamed Chicken with Baked Dumplings		
Mashed Potatoes	Sweet Potatoes	
Cold Slaw	Apple Sauce	Cheese
Spiced Cherries	Pear Preserves	
Mince Pie	Pumpkin Pie	
Cake	Nuts	
Coffee		

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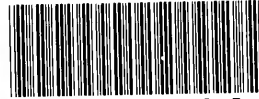
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